



PREP TIME	COOK TIME	TOTAL TIME	SERVINGS
5 min	15 min	20 min	3-4

Made with

Garlic Chicken and Vermicelli

Ingredients

- 1 package PASTA RONI® Garlic & Olive Oil Vermicelli
- 1 lb uncooked, boneless, skinless chicken breasts, cut into 1-inch pieces
- 2 tbsp margarine or butter
- 1 $\frac{3}{4}$ cups water
- 1/2 cup red bell pepper strips (optional)
- 1/2 cup zucchini slices (optional)

How to make it

1. In large skillet, melt 2 tbsp margarine over medium-high heat. Add 1 lb uncooked, boneless, skinless chicken breasts, cut into 1-inch pieces; cook and stir 5-6 min or until no longer pink.
2. Slowly add 1 $\frac{3}{4}$ cups water; bring to a boil. Slowly stir in pasta and Special Seasonings. Return to a boil.
3. Reduce heat to medium. Boil uncovered, 8-10 min or until pasta is just tender, stirring frequently.
4. Sauce will be thin. Let stand 3-5 min to thicken.



PASTA RONI® Garlic & Olive Oil Vermicelli