



PREP TIME	COOK TIME	TOTAL TIME	SERVINGS
10 min	20 min	30 min	4

Made with

Greek-Style Chicken and Herb Pasta

Ingredients

- 1 lb boneless, skinless chicken breast, cut into 1" pieces
- 1 (4.6 oz) package PASTA RONI® Garlic & Olive Oil Vermicelli
- 1 cup grated Parmesan cheese
- 1 cup white cooking wine
- 2 tbsp lemon juice
- 2 tsp dried parsley
- 2 tsp dried basil
- 2 tsp olive oil

How to make it

1. Heat 2 tbsp olive oil and cook chicken for five minutes in a large skillet over medium-high heat.
2. Prepare Pasta Roni Garlic and Oil - following directions on box in a large saucepan.
3. Add 1 cup cooking wine and 2 tbsp lemon juice to the chicken and bring to a boil for 5 minutes.
4. Add chicken and cooking wine mixture to the garlic and olive oil pasta.
5. Add 2 tsp basil and 2 tsp parsley.
6. Continue to boil for an additional 5 minutes.
7. Let simmer for 5 minutes on low heat.
8. Add 1 cup parmesan cheese and toss with tongs.
9. Serve immediately.



PASTA RONI® Garlic & Olive Oil Vermicelli