



PREP
TIME

5 min

COOK
TIME

15 min

TOTAL
TIME

20 min

SERVINGS

3

Made with

Mediterranean Vermicelli with Cooked Turkey

Ingredients

- 1 package (4.6 oz) PASTA RONI® Garlic & Olive Oil Vermicelli
- 1 $\frac{3}{4}$ cups water
- 2 tbsp margarine, butter or spread with no trans fat
- 1/2 cup thinly sliced red or yellow onion
- 1/2 tsp dried oregano leaves
- 2 cups chopped cooked turkey
- 3 cups loosely packed fresh baby spinach leaves
- 2 plum tomatoes, coarsely chopped
- 1/4 cup pitted ripe or Kalamata olive slices
- Crumbled Feta cheese (optional)

How to make it

1. In a medium saucepan, bring to a boil: 1 $\frac{3}{4}$ cups water and 2 tbsp margarine. Reduce heat to medium.
2. Slowly stir in pasta, Special Seasonings, onion and oregano. Boil uncovered 6 minutes. Stir in turkey. Return to a boil. Continue cooking 2 to 4 minutes or until pasta is tender, stirring frequently.
3. Sauce will be thin. Stir in spinach, tomatoes and olives. Let stand 3 to 5 minutes to thicken. Serve with cheese, if desired.



PASTA RONI® Garlic & Olive Oil Vermicelli