



PREP
TIME
10 min

COOK
TIME
30 min

TOTAL
TIME
40 min

SERVINGS
8

Made with

Pasta with Scrambled Eggs and Turkey Ham

Ingredients

- 2 tbsp margarine
- 1 cup onion, 3/8" diced
- 2 cups turkey ham, cut in 1/4"X1/4"X2" strips
- 1 ½ cups water
- 3/4 cup milk
- 2 tbsp margarine
- 1 box 5.5 oz PASTA RONI® White Cheddar & Broccoli
- 2 cups eggs, scrambled (8 large eggs)
- 2 tbsp parsley, coarsely chopped

How to make it

1. In a medium saucepan, heat margarine on medium high heat and sauté the onions until brown, add turkey ham and reserve warm.
2. In a medium quart sauce pan, bring 1 ½ cups water, 3/4 cup milk, 2 tbsp of margarine, Special Seasonings and pasta to a boil. Reduce heat to medium.
3. Gently boil uncovered 7 minutes, stirring frequently.
4. Sauce will be thin. Do not overcook. Add cooked pasta and sauce to the onion and turkey ham sauté pan and stir the parsley and scrambled eggs in gently.



PASTA RONI® White Cheddar & Broccoli