



PREP TIME	COOK TIME	TOTAL TIME	SERVINGS
5 min	20 min	25 min	3

Made with

# Pesto Carbonara

## Ingredients

- 2 tbsp margarine, butter or spread with no trans fat
- 1 package (6.2 oz) PASTA RONI® Shells & White Cheddar
- 2/3 cup milk
- 1/4 cup prepared pesto or 1/2 cup chopped fresh basil
- 6 slices crisply cooked bacon, crumbled
- 1/3 cup toasted pine nuts or chopped walnuts

## How to make it

1. In 3-quart saucepan, combine 2 cups water and margarine. Bring just to a boil. Stir in pasta. Reduce heat to medium. Boil uncovered 12 to 14 minutes or until most of water is absorbed, stirring frequently.
2. Add milk, pesto and contents of seasoning packet; stir well. Continue to boil 3 to 4 minutes or until pasta is desired tenderness, stirring frequently. Stir in bacon and pine nuts before serving.



**PASTA RONI® Shells & White Cheddar**