

Pesto Fettuccine with Cooked Turkey

Ingredients

- 1 package (4.7 oz) PASTA RONI® Fettuccine Alfredo
- 2 cups chopped cooked turkey
- 1 cup cherry or grape tomato halves
- 1/4 cup roasted red pepper strips
- 3 tbsp margarine, butter or spread with no trans fat
- 1 ¼ cups water
- 1/2 cup milk
- 2 tbsp prepared pesto

How to make it

1. In a medium saucepan, combine pasta and Special Seasonings, 1 ¼ cups water, 1/2 cup milk, 3 tbsp margarine and turkey; stir.
2. Bring to a boil; reduce heat. Gently boil, uncovered 5 to 6 minutes or until pasta is slightly firm, stirring frequently.
3. Sauce will be thin. Let stand 3 to 5 minutes for sauce to thicken. Stir in tomatoes, pepper strips and pesto.



PREP
TIME
5 min



COOK
TIME
15 min



TOTAL
TIME
20 min



SERVINGS
3

Made with



PASTA RONI® Fettuccine Alfredo