



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

Made with

Pesto Turkey and Pasta

Ingredients

- 1 tbsp margarine, butter or spread with no trans fat
- 1 (4.7 oz) package PASTA RONI® Chicken & Broccoli
- 1 medium red or green bell pepper, sliced
- 1/4 cup pine nuts or chopped walnuts, toasted
- 1 lb boneless, skinless turkey or chicken breasts, cut into thin strips
- Grated Parmesan cheese, optional
- 1/4 cup milk
- 1/2 medium onion, chopped
- 1/2 cup prepared pesto sauce

How to make it

1. In large saucepan, bring 1 ½ cups water, milk and margarine to a boil. Stir in pasta and Special Seasonings. Reduce heat to medium. Gently boil 1 minute.
2. Add turkey, bell pepper and onion. Return to a boil. Gently boil 8 to 9 minutes or until pasta is tender and turkey is no longer pink inside, stirring occasionally.
3. Stir in pesto. Let stand 3 to 5 minutes before serving. Sprinkle with nuts and cheese, if desired.



PASTA RONI® Chicken & Broccoli