



PREP
TIME
5 min

COOK
TIME
20 min

TOTAL
TIME
25 min

SERVINGS
4

Made with

Primavera-Style Alfredo

Ingredients

- 3 tbsp margarine, butter or spread with no trans fat
- 1/2 cup chopped red or green bell pepper
- 1 (4.7 oz) package PASTA RONI® Fettuccine Alfredo
- 1 medium tomato, chopped
- 1/4 cup chopped onion
- 1 cup frozen or canned peas, drained
- 1/2 cup milk

How to make it

1. In large saucepan, over medium-high heat, melt margarine. Add bell pepper and onion; cook 3 minutes, stirring occasionally. Add peas; cook 2 minutes more or until vegetables are tender crisp, stirring occasionally.
2. Add 1 ¼ cups water, milk, pasta and Special Seasonings. Bring to a boil; reduce heat to medium-low. Gently boil uncovered, 6 to 7 minutes or until pasta is tender, stirring occasionally. Remove from heat; stir in tomato. Sauce will be thin. Let stand 3 to 5 minutes for sauce to thicken.



PASTA RONI® Fettuccine Alfredo