

Rosemary Chicken Linguine Skillet

Ingredients

- 3/4 lb boneless, skinless chicken breast halves, cut into thin strips
- 1 package (4.7 oz) PASTA RONI® Chicken & Broccoli
- 1 ½ cups baby carrots
- 1/2 tsp dried rosemary leaves, crushed
- 3/4 cup green onion tops, cut into 1-inch pieces
- 1 tbsp margarine, butter or spread with no trans fat
- 1 ? cups water
- 1/4 cup milk
- 1 tbsp margarine or butter

How to make it

1. In large skillet, melt 1 tbsp margarine over medium-high heat. Add chicken; cook and stir 4 to 5 minutes or until browned. Add 1 ? cups water, 1/4 cup milk and 1 tbsp margarine to skillet. Bring to a boil.
2. Slowly stir in pasta, seasonings, carrots and rosemary; return to a boil. Reduce heat to medium. Gently boil uncovered, 9 to 10 minutes, or until pasta is tender, stirring frequently.
3. Stir in green onions. Remove skillet from heat. (Sauce will be thin.) Let stand 3 to 5 minutes for sauce to thicken.



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

Made with



PASTA RONI® Chicken & Broccoli