



PREP  
TIME

10 min

COOK  
TIME

25 min

TOTAL  
TIME

35 min

SERVINGS

4

Made with

# Savory Chicken & Pasta

## Ingredients

- 4 large bone-in, skin-on chicken thighs (about 2 lbs) trimmed of excess fat
- 1 tsp paprika
- 1/2 tsp dried thyme leaves
- 1/4 tsp ground black pepper
- 4 cloves garlic, minced
- 1 tbsp oil or margarine
- 2/3 cup milk
- 2 cups fresh or frozen broccoli flowerets
- 1 (4.8 oz) package PASTA RONI® Angel Hair Pasta & Herbs

## How to make it

1. Sprinkle chicken with paprika, thyme and pepper.
2. Cook chicken and garlic with oil in large skillet over medium heat 8 to 9 minutes per side or until chicken is no longer pink inside. Drain fat. Return chicken to skillet.
3. Add 1 2/3 cups water, milk and broccoli to same skillet; bring to a boil. Stir in pasta and Special Seasonings packet. Return to a boil. Reduce to medium. Gently boil uncovered 4 to 5 minutes or until pasta is tender, stirring occasionally.



PASTA RONI® Angel Hair Pasta & Herbs