



PREP TIME	COOK TIME	TOTAL TIME	SERVINGS
10 min	15 min	25 min	4

Made with

Skillet Turkey Tetrazzini

Ingredients

- 2 tbsp margarine, butter or spread with no trans fat
- 1 (5.1 oz) package PASTA RONI® Parmesan Cheese
- 3/4 lb boneless turkey breast or chicken breasts, cut into thin strips
- 1 cup sliced fresh mushrooms
- 1/2 cup chopped red or green bell pepper
- 2/3 cup milk

How to make it

1. In large skillet over medium-high heat, melt margarine. Add turkey, mushrooms and bell pepper. Sauté 5 minutes or until turkey is no longer pink inside. Remove from skillet; set aside.
2. In same skillet, bring 1 2/3 cups water and milk to a boil.
3. Stir in pasta and Special Seasonings. Reduce heat to medium. Gently boil uncovered, 4 to 5 minutes or until pasta is tender. Stir in turkey mixture. Let stand 3 minutes before serving.



PASTA RONI® Parmesan Cheese