



PREP
TIME

15 min

COOK
TIME

20 min

TOTAL
TIME

35 min

SERVINGS

4

Made with

Thai Chicken & Noodles

Ingredients

- 1/4 cup soy sauce
- 1 tbsp lime juice
- 2 tsp cornstarch
- 1/4 tsp crushed red pepper flakes
- 12 oz chicken tenders or chicken breasts, cut into strips
- 3 cloves garlic, minced
- 2 tbsp oil or margarine
- 1 (4.6 oz) package PASTA RONI® Garlic & Olive Oil Vermicelli
- 2 cups snow peas
- 1 red and/or yellow bell pepper, cut into thin strips, chopped cilantro, chopped peanuts and lime wedges, optional

How to make it

1. Combine soy sauce, lime juice, cornstarch and red pepper flakes. Add chicken, toss to coat.
2. Cook and stir chicken mixture and garlic with oil in large skillet on medium-high heat for 5 to 6 minutes or until chicken is no longer pink inside. Remove from skillet; set aside.
3. Add 1 ¾ cups water to same skillet; bring to a boil. Stir in pasta, Special Seasoning packet, snow peas and bell pepper. Return to a boil. Reduce heat to medium. Gently boil uncovered 8 to 10 minutes or until pasta is tender, stirring occasionally.
4. Stir chicken mixture back into skillet; cook 1 to 2 minutes longer or until heated through. Serve with cilantro, peanuts and lime wedges, if desired.



PASTA RONI® Garlic & Olive Oil Vermicelli