



PREP
TIME
5 min

COOK
TIME
15 min

TOTAL
TIME
20 min

SERVINGS
3

Made with

Tuna Noodle

Ingredients

- 1 package (6.2 oz) PASTA RONI® Shells & White Cheddar
- 2 cups water
- 2 tbsp margarine, butter or spread with no trans fat
- 1 cup frozen peas or cut green beans
- 1 cup baby carrots, quartered lengthwise
- 2 cans (6 oz each) tuna, drained and broken into chunks
- 1/2 cup chopped green onions
- 2/3 cup milk
- 1/4 tsp ground black pepper
- 1/2 cup crushed potato chips (about 3 cups chips)

How to make it

1. In a medium saucepan, bring to a boil: 2 cups water, 2 tbsp margarine. Reduce heat to medium.
2. Slowly stir in pasta. Boil uncovered 10 minutes, stirring frequently. Add green beans and carrots. Return to a boil. Boil 2 to 4 additional minutes or until most of the water is absorbed.
3. Stir in 2/3 cup milk, Special Seasonings, tuna, green onions and pepper. Return to a boil. Boil 1 to 2 minutes or until pasta is tender. Let stand 3 to 5 minutes for sauce to thicken. Top each serving with crushed chips.



PASTA RONI® Shells & White Cheddar