



Chicken Fettuccine Alfredo

Indulge in creamy comfort with this Chicken Fettuccine Alfredo, featuring tender chicken and al dente pasta smothered in a rich and velvety Alfredo sauce.

INGREDIENTS

1 pkg PASTA RONI® Fettuccine Alfredo

1 ¼ cups water

1/2 cup milk

3 tbsp margarine or butter

2 cups fresh baby spinach

1 lb boneless, skinless chicken breasts, cut into 1-inch pieces

HOW TO MAKE

DIRECTIONS

In large skillet, melt margarine over medium-high heat. Add chicken; cook and stir 5-6 min or until browned.

Slowly add water, milk, pasta and seasoning mix; bring to a boil, stirring occasionally.

Reduce heat to medium. Boil uncovered, 5-6 min or until pasta is just tender, stirring frequently. Stir in spinach, if desired.

Sauce will be thin. Let stand 3-5 min to thicken.



PREP
TIME
5min



COOK
TIME
15min



SERVES
2

PRODUCT

