



Garlic Chicken and Vermicelli

Savor the simplicity of this Garlic Chicken and Vermicelli dish, featuring tender chicken and delicate vermicelli noodles infused with aromatic garlic for a flavorful and comforting meal.

INGREDIENTS

- 1 package PASTA RONI® Garlic & Olive Oil Vermicelli
- 1 lb uncooked, boneless, skinless chicken breasts, cut into 1-inch pieces
- 2 tbsp margarine or butter
- 1 ¾ cups water
- 1/2 cup red bell pepper strips (optional)
- 1/2 cup zucchini slices (optional)

HOW TO MAKE

DIRECTIONS

In large skillet, melt 2 tbsp margarine over medium-high heat. Add 1 lb uncooked, boneless, skinless chicken breasts, cut into 1-inch pieces; cook and stir 5-6 min or until no longer pink. Slowly add 1 ¾ cups water; bring to a boil. Slowly stir in pasta and Special Seasonings. Return to a boil. Reduce heat to medium. Boil uncovered, 8-10 min or until pasta is just tender, stirring frequently. Sauce will be thin. Let stand 3-5 min to thicken.



PREP
TIME
5 min



COOK
TIME
15 min



SERVES
3-4

PRODUCT

