



Primavera with Cooked Salmon

A flavorful primavera dish featuring tender cooked salmon, crisp seasonal vegetables, and al dente pasta, creating a light and satisfying meal bursting with fresh flavors.

INGREDIENTS

- 1 package (4.6 oz) PASTA RONI® Garlic & Olive Oil Vermicelli
- 1 ¾ cups water
- 2 tbsp margarine, butter or spread with no trans fat
- 1 ½ cups broccoli flowerets
- ¾ cup shredded carrots
- ¼ cup green onion slices
- 6 oz cooked salmon, broken into chunks
- Shredded Parmesan cheese

HOW TO MAKE

DIRECTIONS

In a medium saucepan, bring to a boil: 1 ¾ cups water and 2 tbsp margarine. Reduce heat to medium.

Slowly stir in pasta and Special Seasonings. Boil uncovered 4 minutes. Stir in broccoli, carrots and green onions. Return to a boil. Continue cooking 4 to 6 minutes or until pasta is tender, stirring frequently. Add salmon; cook and stir gently until heated through.

Sauce will be thin. Let stand 3 to 5 minutes to thicken. Serve with cheese.



PREP
TIME
5min



COOK
TIME
15min



SERVES
3

PRODUCT

