



Mediterranean Vermicelli with Cooked Turkey

A vibrant fusion of vermicelli pasta adorned with tender cooked turkey, tomatoes, olives, and Feta cheese.

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
- 1/2 cup thinly sliced red or yellow onion
- 1/2 tsp dried oregano leaves
- 2 cups chopped cooked turkey
- 3 cups loosely packed fresh baby spinach leaves
- 2 plum tomatoes, coarsely chopped
- 1/4 cup pitted ripe or Kalamata olive slices
- Crumbled Feta cheese (optional)

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, Special Seasonings, onion and oregano. Boil uncovered 6 minutes. Stir in turkey. Return to a boil. Continue cooking 2 to 4 minutes or until pasta is tender, stirring frequently.

Sauce will be thin. Stir in spinach, tomatoes and olives. Let stand 3 to 5 minutes to thicken. Serve with cheese, if desired.



PREP
TIME
5min



COOK
TIME
15min



SERVES
3

PRODUCT

