



Creamy White Cheddar and Chicken Broccoli Soup

Savor the comforting warmth of creamy white cheddar and chicken broccoli soup, a delicious blend of tender chicken, vibrant broccoli, and rich white cheddar cheese in a creamy broth, perfect for chilly evenings.

INGREDIENTS

- 1 1/2 cups water
- 3/4 cup milk
- 2 tbsp margarine
- 1 box 5.5 oz PASTA RONI® Butter & Herb Italiano
- 1/2 cup chicken breast, raw 3/4" diced
- 2/3 cup red bell pepper, 1/4"X1/4"X1" strips
- 1/4 tsp salt
- 1 cup milk
- 1 cup water

HOW TO MAKE

DIRECTIONS

In a medium sauce pan, bring 1 1/2 cups water, 3/4 cup milk, 2 tbsp of margarine, Special Seasonings and pasta to a boil. Reduce heat to medium.

Gently boil uncovered 7 minutes, stirring frequently.

Sauce will be thin. Do not overcook. Add chicken breast, red bell pepper, salt, additional milk, and water and bring to a simmer until chicken is thoroughly cooked.



PREP
TIME
15min



COOK
TIME
20min



SERVES
5

PRODUCT

