



Chicken Primavera

Savor the freshness of chicken primavera, a vibrant dish brimming with tender chicken and colorful vegetables tossed in a light and flavorful sauce for a delightful taste of spring.

INGREDIENTS

- 12 oz boneless, skinless chicken breasts, cut into thin strips
- 2 tbsp margarine, butter or spread with no trans fat
- 2/3 cup milk
- 10 oz package frozen mixed vegetables
- 1 tsp dried basil or oregano leaves
- 1 (4.7 oz) package PASTA RONI® Fettuccine Alfredo

HOW TO MAKE

DIRECTIONS

In large skillet over medium-high heat, sauté chicken with margarine for 3 to 4 minutes or until chicken is no longer pink. Add 1 ½ cups water, milk, vegetables and basil; bring to a boil. Stir in pasta and Special Seasonings; return to boil. Reduce heat to medium-low. Gently boil uncovered, 5 to 6 minutes or until pasta is tender. Let stand 3 minutes before serving.



PREP
TIME
10min



COOK
TIME
15min



SERVES
4

PRODUCT

