



Rosemary Chicken Linguine Skillet

Experience rustic charm with this Rosemary Chicken Linguine Skillet, featuring tender chicken, aromatic rosemary, and al dente linguine cooked together in a single skillet for a simple yet satisfying meal.

INGREDIENTS

3/4 lb boneless, skinless chicken breast halves, cut into thin strips

1 package (4.7 oz) PASTA RONI® Chicken & Broccoli

1 ½ cups baby carrots

1/2 tsp dried rosemary leaves, crushed

3/4 cup green onion tops, cut into 1-inch pieces

1 tbsp margarine, butter or spread with no trans fat

1 ? cups water

1/4 cup milk

1 tbsp margarine or butter

HOW TO MAKE

DIRECTIONS

In large skillet, melt 1 tbsp margarine over medium-high heat. Add chicken; cook and stir 4 to 5 minutes or until browned. Add 1 ? cups water, 1/4 cup milk and 1 tbsp margarine to skillet. Bring to a boil.

Slowly stir in pasta, seasonings, carrots and rosemary; return to a boil. Reduce heat to medium. Gently boil uncovered, 9 to 10 minutes, or until pasta is tender, stirring frequently.

Stir in green onions. Remove skillet from heat. (Sauce will be thin.) Let stand 3 to 5 minutes for sauce to thicken.



PREP
TIME
10min



COOK
TIME
20min



SERVES
4

PRODUCT

