



Chicken and Green Bean Skillet

Indulge in a simple and flavorful meal with this Chicken and Green Bean Skillet, marrying tender chicken and crisp green beans in a savory sauce for a delicious one-pan dish.

INGREDIENTS

3/4 lb boneless, skinless chicken breast halves, cut into 1-inch pieces

1/8 tsp ground black pepper

1 package (4.7 oz) PASTA RONI® Fettuccine Alfredo

1 1/2 cups frozen cut green beans

3/4 cup canned French fried onions

1 tbsp margarine, butter or spread with no trans fat

1 1/4 cups water

1/2 cup milk

2 tbsp margarine, butter or spread with no trans fat

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. Sprinkle with black pepper.

Stir in 1 1/4 cups water, 1/2 cup milk and 2 tbsp margarine. Bring to a boil. Stir in pasta, seasonings and green beans. Return to a boil. Reduce heat to medium-low. Gently boil uncovered 5 to 6 minutes, or until pasta is slightly firm, stirring frequently.

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



PREP TIME

10min



COOK TIME

20min



SERVES

4

PRODUCT

