



# Pesto Carbonara

Elevate your pasta game with this pesto carbonara, a decadent fusion of creamy carbonara sauce and vibrant pesto, perfect for a luxurious yet simple meal.

## INGREDIENTS

- 2 **tbsp** margarine, butter or spread with no trans fat
- 1 **package (6.2 oz)** PASTA RONI® Shells & White Cheddar
- 2/3 **cup** milk
- 1/4 **cup** prepared pesto or 1/2 cup chopped fresh basil
- 6 **slices** crisply cooked bacon, crumbled
- 1/3 **cup** toasted pine nuts or chopped walnuts

## HOW TO MAKE

### DIRECTIONS

In 3-quart saucepan, combine 2 cups water and margarine. Bring just to a boil. Stir in pasta. Reduce heat to medium. Boil uncovered 12 to 14 minutes or until most of water is absorbed, stirring frequently.

Add milk, pesto and contents of seasoning packet; stir well. Continue to boil 3 to 4 minutes or until pasta is desired tenderness, stirring frequently. Stir in bacon and pine nuts before serving.

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PREP  
TIME  
5 min



COOK  
TIME  
20 min



SERVES  
3

## PRODUCT

