



Angel Hair Al Fresco

White wine gives it great flavor.

INGREDIENTS

- 1 (4.8 oz) package PASTA RONI® Angel Hair Pasta & Herbs
- 1/4 cup dry white wine (optional)
- 2 medium tomatoes, chopped
- 2 tbsp margarine, butter or spread with no trans fat
- 1 tbsp chopped fresh basil or 1 tsp dried basil
- 1/4 cup slivered almonds, toasted (optional)
- 1 (6.5 oz) can tuna, drained, flaked or 1 1/2 cups chopped cooked chicken
- 2/3 cup milk
- 1/3 cup sliced green onions or chopped onion

HOW TO MAKE

DIRECTIONS

In large saucepan, combine 1 1/2 cups water, milk and margarine. Bring just to a boil.

Slowly stir in pasta, Special Seasonings, tuna, tomatoes, green onions, wine, almonds and basil. Separate pasta with a fork, if needed. Return to a boil; reduce heat to medium. Boil uncovered, 4 to 5 minutes or until pasta is tender, stirring frequently.

Sauce will be thin. Let stand 3 to 5 minutes for sauce to thicken.



PREP
TIME
10min



COOK
TIME
15min



SERVES
4

PRODUCT

