



Primavera-Style Alfredo

An easy dinner with lots of fresh flavor.

INGREDIENTS

- 3 **tbsp** margarine, butter or spread with no trans fat
- 1/2 **cup** chopped red or green bell pepper
- 1 (4.7 oz) **package** PASTA RONI® Fettuccine Alfredo
- 1 medium tomato, chopped
- 1/4 **cup** chopped onion
- 1 **cup** frozen or canned peas, drained
- 1/2 **cup** milk

HOW TO MAKE

DIRECTIONS

In large saucepan, over medium-high heat, melt margarine. Add bell pepper and onion; cook 3 minutes, stirring occasionally. Add peas; cook 2 minutes more or until vegetables are tender crisp, stirring occasionally.

Add 1 ¼ cups water, milk, pasta and Special Seasonings. Bring to a boil; reduce heat to medium-low. Gently boil uncovered, 6 to 7 minutes or until pasta is tender, stirring occasionally. Remove from heat; stir in tomato. Sauce will be thin. Let stand 3 to 5 minutes for sauce to thicken.



PREP
TIME
5 min



COOK
TIME
20 min



SERVES
4

PRODUCT

