



Angel Hair Carbonara

Serve this Italian specialty with crusty rolls.

INGREDIENTS

- 1 (4.8 oz) **package** PASTA RONI® Angel Hair Pasta & Herbs
- 1 (10 oz) **package** frozen peas or 1 (16 oz) can peas, drained
- 2 **cups** chopped, cooked pork or ham
- 1/4 **cup** sliced green onions or chopped onion
- 2 **tbsp** margarine, butter or spread with no trans fat
- 2/3 **cup** milk

HOW TO MAKE

DIRECTIONS

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

Slowly stir in pasta and Special Seasonings. Separate pasta with a fork, if needed. Reduce heat to medium; boil uncovered, 2 minutes, stirring occasionally.

Add pork, peas and green onions. Cook 2 to 3 more minutes or until pasta is tender. Sauce will be thin. Let stand 3 to 5 minutes for sauce to thicken.



PREP
TIME
5min



COOK
TIME
15min



SERVES
4

PRODUCT

