



Savory Chicken & Pasta

Experience the comforting blend of succulent chicken and al dente pasta, infused with a savory symphony of herbs and spices in this tantalizing dish.

INGREDIENTS

- 4 large bone-in, skin-on chicken thighs (about 2 lbs) trimmed of excess fat
- 1 tsp paprika
- 1/2 tsp dried thyme leaves
- 1/4 tsp ground black pepper
- 4 cloves garlic, minced
- 1 tbsp oil or margarine
- 2/3 cup milk
- 2 cups fresh or frozen broccoli flowerets
- 1 (4.8 oz) package PASTA RONI® Angel Hair Pasta & Herbs

HOW TO MAKE

DIRECTIONS

Sprinkle chicken with paprika, thyme and pepper.

Cook chicken and garlic with oil in large skillet over medium heat 8 to 9 minutes per side or until chicken is no longer pink inside. Drain fat. Return chicken to skillet.

Add 1 2 cups water, milk and broccoli to same skillet; bring to a boil. Stir in pasta and Special Seasonings packet. Return to a boil. Reduce to medium. Gently boil uncovered 4 to 5 minutes or until pasta is tender, stirring occasionally.



PREP
TIME
10min



COOK
TIME
25min



SERVES
4

PRODUCT

