



Skillet Turkey Tetrazzini

Enjoy a comforting classic with Skillet Turkey Tetrazzini, blending tender turkey, creamy sauce, and pasta in a single skillet for a convenient and delicious meal that's perfect for any night of the week.

INGREDIENTS

- 2 **tbsp** margarine, butter or spread with no trans fat
- 1 (5.1 oz) **package** PASTA RONI® Parmesan Cheese
- 3/4 **lb** boneless turkey breast or chicken breasts, cut into thin strips
- 1 **cup** sliced fresh mushrooms
- 1/2 **cup** chopped red or green bell pepper
- 2/3 **cup** milk

HOW TO MAKE

DIRECTIONS

In large skillet over medium-high heat, melt margarine. Add turkey, mushrooms and bell pepper. Sauté 5 minutes or until turkey is no longer pink inside. Remove from skillet; set aside.

In same skillet, bring 1 2 cups water and milk to a boil.

Stir in pasta and Special Seasonings. Reduce heat to medium. Gently boil uncovered, 4 to 5 minutes or until pasta is tender. Stir in turkey mixture. Let stand 3 minutes before serving.



PREP
TIME
10min



COOK
TIME
15min



SERVES
4

PRODUCT

