



Greek-Style Chicken and Herb Pasta

A tasty Greek style pasta dish that 's easy to make and tastes like it took hours to prepare.

INGREDIENTS

- 1 lb boneless, skinless chicken breast, cut into 1" pieces
- 1 (4.6 oz) package PASTA RONI® Garlic & Olive Oil Vermicelli
- 1 cup grated Parmesan cheese
- 1 cup white cooking wine
- 2 tbsp lemon juice
- 2 tsp dried parsley
- 2 tsp dried basil
- 2 tsp olive oil

HOW TO MAKE

DIRECTIONS

Heat 2 tbsp olive oil and cook chicken for five minutes in a large skillet over medium-high heat.

Prepare Pasta Roni Garlic and Oil - following directions on box in a large saucepan.

Add 1 cup cooking wine and 2 tbsp lemon juice to the chicken and bring to a boil for 5 minutes.

Add chicken and cooking wine mixture to the garlic and olive oil pasta.

Add 2 tsp basil and 2 tsp parsley.

Continue to boil for an additional 5 minutes.

Let simmer for 5 minutes on low heat.

Add 1 cup parmesan cheese and toss with tongs.

Serve immediately.



PREP
TIME
10min



COOK
TIME
20min



SERVES
4

PRODUCT

