

# Busy Night Chicken Lo Mein

Effortlessly conquer busy nights with this chicken lo mein, a flavorful dish featuring tender chicken, crisp vegetables, and savory noodles tossed in a delectable sauce for a quick and satisfying meal.

### INGREDIENTS

 $\bf 8~oz$  boneless, skinless chicken breasts, cut into 1/2-inch pieces

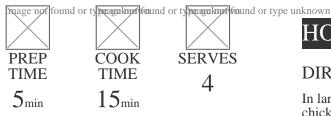
1/4 cup chopped green onions

1 (4.8 oz) package PASTA RONI® Angel Hair Pasta & Herbs

2 tbsp margarine, butter or spread with no trans fat

1 (16 oz) package frozen Oriental-style mixed vegetables

3 tbsp teriyaki sauce



## HOW TO MAKE

#### **DIRECTIONS**

In large skillet over medium-high heat, melt margarine. Add chicken and onions; sauté 5 minutes or until chicken is no longer pink.

Stir in 2 cups water and vegetables; bring 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, stirring frequently.

Stir in teriyaki sauce. Let stand 3 minutes before serving.

# PRODUCT

