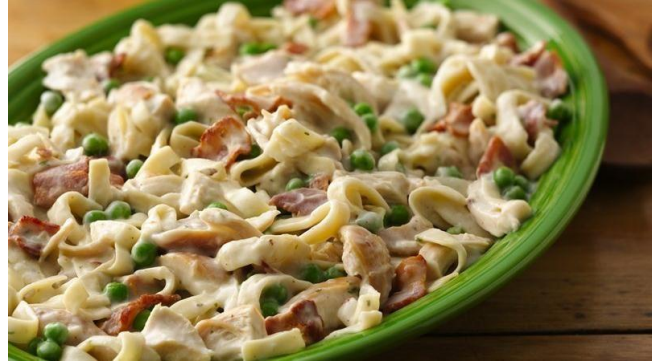


Chicken Fettuccine a la Carbonara

- Prep Time 30 min
- Total Time 30 min
- Servings 6

- 6 slices bacon, coarsely chopped
- 1 tablespoon margarine or butter
- 1 1/2 cups hot water
- 2 1/2 cups milk
- 1 box Chicken Helper™ fettuccine Alfredo
- 3 cups cubed deli rotisserie chicken (from 2- to 2 1/2-lb chicken)
- 1 cup Green Giant™ frozen sweet peas



1. In 12-inch skillet, cook bacon until crisp; drain on paper towels. Reserve 1 tablespoon drippings in skillet. Add margarine to drippings in skillet; heat over medium-high heat until margarine is melted.
2. Stir in hot water, milk, sauce mix and uncooked pasta (from Chicken Helper box). Heat to boiling, stirring occasionally.
3. Reduce heat. Cover; simmer 6 minutes, stirring occasionally. Stir in chicken and frozen peas. Cover; simmer 4 to 6 minutes longer or until pasta is tender. Remove from heat; uncover, and stir in bacon (sauce will thicken as it stands).