

PASTA RONI.

CHICKEN & BROCCOLI FLAVOR
with other natural flavors



Try Rice-A-Roni® for another easy homemade meal.

MICROWAVE DIRECTIONS

In 2-quart microwaveable bowl, combine 2 cups water, ½ cup milk, and 2 tablespoons of butter or margarine. Microwave uncovered at HIGH 4-5 minutes or until boiling. Slowly stir in pasta and Special Seasonings. Microwave at HIGH 5 minutes. Stir. Microwave at HIGH 7-9 more minutes or until pasta is tender; stir well. Sauce will be thin. Let stand 3-5 minutes to thicken. Microwave ovens vary; adjust times as needed.

LESS FAT DIRECTIONS:

Follow Stove Top or Microwave Directions, except substitute butter with 1/2 tbsp olive oil and use 1/3 cup skim milk. •Fat reduced to 5g from 12g per serving. •Saturated Fat reduced to 1g from 3g per serving. •Trans Fat reduced to 0g from 1.5g per serving. See Nutrition Facts Panel for Sodium Content.

PASTA RONI.

CHICKEN & BROCCOLI FLAVOR
with other natural flavors



CHICKEN & BROCCOLI FLAVOR

Linguine in a chicken and broccoli flavored sauce with other natural flavors



| Per Serving | | | |
|-------------|---------|--------|--------------|
| 190 | 0.5g | 510mg | 2g |
| CALORIES | SAT FAT | SODIUM | TOTAL SUGARS |
| | 4% DV | 22% DV | |

SERVING SUGGESTION

NET WT 4.7 OZ (133 g)

PASTA RONI.



BEST BEFORE:



PASTA RONI.

CHICKEN & BROCCOLI FLAVOR
with other natural flavors



We're here to help.
pastaroni.com or 800-421-2444
Please have package available when calling.
Package contains empty space to accommodate pasta to seasoning ratio. This package is sold by weight, not by volume. Contents may settle during shipping and handling.

SAFE HANDLING INSTRUCTIONS:

This product is not ready-to-eat and must be thoroughly cooked before eating to prevent illness from potential bacteria in the product. Do not eat or play with raw product; wash hands, utensils, and surfaces after handling.



smartlabel®



Scan here for more food information or call
1-800-421-2444

Distributed by Golden Grain Co.
P.O. Box 049003 Chicago, IL
60604-9003 U.S.A.
©2021 GGC

Nutrition Facts

About 2 servings per container
Serving size 2.0 oz (56g/about 1 inch circle dry pasta & 1 Tbsp sauce mix)

| Calories | As packaged | | As prepared | |
|--------------------|-------------|-------|-------------|-------|
| | | % DV* | | % DV* |
| Total Fat | 2g | 2% | 12g | 15% |
| Saturated Fat | 0.5g | 4% | 3g | 15% |
| Trans Fat | 0g | | 1.5g | |
| Cholesterol | 0mg | 0% | <5mg | 1% |
| Sodium | 510mg | 22% | 640mg | 28% |
| Total Carb. | 37g | 14% | 39g | 14% |
| Dietary Fiber | 2g | 6% | 2g | 6% |
| Total Sugars | 2g | | 3g | |
| Incl. Added Sugars | <1g | 1% | <1g | 1% |
| Protein | 8g | | 9g | |
| Vitamin D | 0mcg | 0% | 0mcg | 0% |
| Calcium | 20mg | 0% | 50mg | 4% |
| Iron | 2.2mg | 10% | 2.3mg | 10% |
| Potassium | 190mg | 4% | 230mg | 4% |
| Thiamin | 0.38mg | 30% | 0.42mg | 36% |
| Riboflavin | 0.2mg | 15% | 0.28mg | 20% |
| Niacin | 2.4mg | 15% | 2.4mg | 15% |
| Folate DFE | 100mcg | 25% | 100mcg | 25% |
| Folic Acid | (0mcg) | | (0mcg) | |

* The % Daily Value (DV) tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.

INGREDIENTS: Wheat flour, broccoli*, palm oil, salt, natural flavor, autolyzed yeast extract, hydrolyzed corn protein, corn syrup solids, sugar, hydrolyzed soy protein, monosodium glutamate, onions, chicken fat, garlic, yeast, parsley*, spinach*, chicken broth, hydrolyzed yeast protein, chicken, guar gum, xanthan gum, hydrolyzed wheat protein, turmeric (color), ferrous sulfate, niacinamide, disodium guanylate, disodium inosinate, thiamine mononitrate, riboflavin, folic acid.
*Dried (44017-L02-24)

CONTAINS MILK, SOY AND WHEAT INGREDIENTS.

PASTA STOVE TOP DIRECTIONS

- WHAT YOU NEED -



2 TBSP.
BUTTER OR
MARGARINE

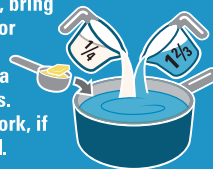


1 2/3 CUPS WATER



1/4 CUP MILK

1 In medium saucepan, bring water, milk, and butter or margarine to a boil. Then slowly stir in pasta and Special Seasonings. Separate pasta with a fork, if needed. Return to a boil.



2 Reduce heat to medium. Boil uncovered, 9-10 min. or until pasta is just tender, stirring frequently.



3 Sauce will be thin. Let stand 3-5 min. to thicken.

About 2 cups prepared. Enjoy!

MAKE IT A MEAL

EASY AS 1-2-3:

1. STIR in broccoli florets during last 5 minutes of cooking.
2. ADD cooked chicken breast, sliced into pieces during stand time.
3. TOP with chopped parsley before serving (optional).

Find more ideas at pastaroni.com/recipes



32634401729