



Pronto Saucy Pasta Skillet

Prep Time: 5 min

Total Time: 15 min

Makes: 4 servings

Directions

1 **COOK** pasta as directed on package.

2 **MEANWHILE**, cook **meat** in 2 Tbsp. **Kraft Dressing** in large skillet for 5 min. or until meat is browned on both sides, turning after 3 minutes. Stir in undrained tomatoes, **vegetables** and additional 6 Tbsp. **Kraft Dressing**. Bring to a boil. Reduce heat to medium; simmer 10 min. or until meat is cooked through and vegetables are crisp-tender.



3 **TOP** with **Kraft Cheese**; cover. Let stand 2 to 3 min. or until cheese is melted. Serve over hot drained pasta.

Special Extra

For a nice presentation, simply slide the meat, vegetables and sauce out of the skillet onto the cooked pasta.

Make-Ahead

Get a head start on the next night's meal. Cook and drain 1 lb. of pasta. Use half for this recipe, then cool the remaining pasta and toss with a little olive oil. Store in a resealable plastic bag in the refrigerator to enjoy another night.

Pronto Saucy Pasta Skillet (2/2)

Take 1 can (14-1/2 oz.) diced tomatoes and 1/2 lb. (8 oz.) of your favorite uncooked pasta and mix & match your recipes from these options....

meat options	vegetable choices	Kraft Dressing and Kraft Cheese possibilities
4 boneless skinless chicken breast halves (1 lb.)	1 <u>each</u> chopped onion and green pepper	1/2 cup Special Collection Sun-Dried Tomato Vinaigrette, 1 cup Shredded Mozzarella Cheese
1 lb. boneless beef sirloin steak, cut into 4 pieces	1 sliced onion, 1 jar (4-1/2 oz.) drained sliced mushrooms	1/2 cup Special Collection Balsamic Vinaigrette; 6 oz. <i>Velveeta</i> Pasteurized Prepared Cheese Product, cut up
4 boneless pork chops (1 lb.)	1 cup peas, 1 cup sliced carrots	1/2 cup Zesty Italian Dressing, 1 cup Shredded Cheddar Cheese
meatless: 1 can (15 oz.) drained and rinsed cannellini beans, (add with the tomatoes)	2 cups fresh broccoli florets; 1 jar (4-1/2 oz.) drained sliced mushrooms	1/2 cup Ranch Dressing, 1/4 cup 100% Grated Parmesan Cheese