

Pasta Dish With Chicken

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This Pasta Dish With Chicken is a simple recipe that comes together in about thirty minutes and the best part it's make in one pan. It's one of those pasta recipes that combines my two favorite ingredients, chicken and pasta.

Corkscrew shaped pasta, juicy chicken breast, tangy sundried tomatoes, and mild tasting spinach, in a cheesy, pink cream sauce full of Italian flavors make this a family favorite.

Pasta recipes can easily be made healthy and lower in calories with some smart ingredient measurements and additions or subtractions of ingredients, that fit your lifestyle and taste.

Customize This Pasta Dish With Chicken

It's easy to make this Pasta dish With Chicken fit your lifestyle and taste.

For instance if you don't like chicken you can use shrimp and if you hate spinach you can use broccoli. And if you want a lighter version of this Pasta dish with chicken leave the bacon out and add 1 more Tb. of olive oil.

The pasta shape doesn't matter, although I like the wiggly shape of fusilli I find it holds the sauce better in this recipe.

Whether you use store bought or homemade marinara is a personal presentence. For me my easy homemade marinara is

one of the ingredients I always have on hand , if you don't use a good quality store bought marinara.

Remember too, when sautéing the pan and oil need to be smoking hot, you need to hear the sizzle. Also the saute pan needs to be big enough when your doing one pan cooking with a lot of ingredients.

The idea is to have fun experimenting with different ingredients until you come up with something that taste good to you.

I hope you make this restaurant quality Pasta dish With Chicken and please don't forget to leave me a comment. I love hearing from you it's my favorite part!!!!

Ingredients

- 1/2 Lb. fusilli Pasta
- 2 skinless boneless chicken breast cut in half
- 3 slices chopped bacon
- 1 chopped sun dried tomatoes
- 1 cup sliced mushrooms
- 3 cups chopped spinach
- 2 Tbs. chopped garlic
- 1/2 chopped medium yellow onion
- 1 Tbs. each butter and olive oil
- 2 cups prepared marinara
- 1 cup heavy cream
- 1 cup water
- 1 cup chicken broth
- 1 cup grated parmesan cheese
- 1 cup shredded mozzarella cheese
- 2 Tbs. chopped Italian Parsley and basil
- Salt and Pepper to taste

Instructions

1. In a large saute pan bring the oil and butter to medium heat add the bacon saute until slightly crispy
2. Add the chicken saute until lightly brown salt and pepper now remove and set aside
3. Add the onion and garlic saute until tender and just beginning to brown
4. Add the mushrooms and sundried tomatoes saute until mushrooms are golden brown
5. Add the chicken broth, heavy cream, marinara, and water simmer covered for 15 minutes
6. Return chicken to saute pan simmer 10 minutes longer add the pasta, parmesan and spinach the last 5 minutes add more liquid if the sauce is to dry
7. Toss the drained pasta in the sauce add the mozzarella cheese and chopped Italian parsley
8. Top with the chicken....Enjoy