

## **TasteBuds Creamy Chicken Pasta**

### **Ingredients:**

- 1 lb (450 g) chicken breast, cut into 1" pieces
- 2 TBSP (30 mL) olive oil
- 2 ½ cups (625 mL) chicken broth
- 1 ½ TBSP (22 mL) Garlic Parmesan Seasoning
- 8 oz (250 g) penne or rigatoni pasta
- 4 oz (125 g) cream cheese
- 2 TBSP (30mL) prepared pesto
- 1 oz (30g) grated parmesan cheese
- 2 cups (500 mL) packed fresh spinach

### **Toppings:**

- ½ cup (125 mL) panko breadcrumbs
- ½ oz (15 g) grated parmesan cheese
- 1 TBSP (15mL) olive oil
- ½ tsp (2mL) Garlic Parmesan Seasoning

### **Instructions:**

Preheat the oven to 435°F/220°C.

Heat the oil in a large oven-safe saute pan for 3 minutes over medium high heat.

Add chicken and cook for 3-4 minutes, stirring halfway through. The chicken will not be fully cooked.

Add the broth and seasoning. Cover and bring to a simmer over medium heat.

Add the pasta, replace the lid, and simmer over medium-low heat until the pasta is tender, about 9-11 minutes, stirring occasionally.

Meanwhile, combine the topping ingredients in a small bowl and set aside.

Once the pasta is tender, add the cream cheese, pesto, and parmesan. Stir until the cream cheese is melted. Remove from the heat and stir in the spinach.

Top pasta with panko mixture and bake for 6-8 minutes or until golden brown.