

Recipe for

Sun Dried Tomato Chicken Florentine Pasta

SERVES 6

PREP TIME: 5 MIN

COOK TIME: 25 MIN

INGREDIENTS

8 ounces ziti or other pasta
1 Tablespoon olive oil
1 lb. chicken, cut into bite sized pieces
1 tablespoon poultry seasoning
¼ teaspoon cayenne pepper
pinch of salt
1 7-ounce jar sun dried tomatoes, drained
3 cloves fresh garlic, minced
½ cup half and half
1½ cups whole milk
½ cup chicken broth
1½ cups Mozzarella cheese
1 10 oz package frozen spinach (or 1 1/2 cups fresh spinach)

DIRECTIONS

- 01** Cook the pasta according to package directions. Drain and set aside. Heat the olive oil in a skillet over medium heat. Add the chicken, and sprinkle with the poultry seasoning, cayenne pepper, and salt. Saute until the chicken is cooked through and the outside has browned. Remove from the pan, cut into small pieces, and set aside.
- 02** Drain the oil from the sun dried tomatoes. Chop into smaller pieces if you desire. Mince the fresh garlic, and add both to the pan. Saute for about 2 minutes or until you smell the yummy garlic. Stir to prevent burning.
- 03** Next, add the half and half, milk, chicken broth, and Mozzarella cheese. Stir until the sauce is smooth and bubbly and the cheese is melted. It should start to thicken up slightly. Stir in the cooked pasta and spinach. (Note- If using frozen spinach, cook according to package directions and then drain the excess liquid by squeezing in a clean cloth before adding.) Then add the chicken pieces, mix, and enjoy your amazing meal!

RECIPE FROM: *pinch of yum*