



Chicken and Broccoli Pasta



Prep
10 m

Cook
10 m

Ready In
20 m

allrecipes!



Aldi
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Recipe By: Gloria McShane

"Boneless chicken and broccoli make a delicious pairing in a tomato-garlic sauce. Use your favorite shaped pasta - penne and shells work well."

Ingredients

3 tablespoons olive oil	salt and pepper to taste
1 pound skinless, boneless chicken breast halves - cut into 1 inch pieces	1 pinch dried oregano
1 tablespoon chopped onion	18 ounces dry penne pasta
2 cloves garlic, chopped	1/4 cup fresh basil leaves, cut into thin strips
2 (14.5 ounce) cans diced tomatoes	2 tablespoons grated Parmesan cheese
2 cups fresh broccoli florets	

Directions

- 1 In a large skillet over medium heat, warm oil and add chicken; cook until slightly brown. Add onion and garlic to cook for about 5 minutes or until garlic is golden and onions are translucent.
- 2 Add tomatoes, broccoli, salt, pepper and oregano; stir well and bring to a boil. Cover and turn down heat to simmer for about 10 minutes.
- 3 Meanwhile, bring a large pot of lightly salted water to a boil. Add pasta and cook for 8 to 10 minutes or until tender; drain and add back into pot. Pour chicken sauce into pot and mix well.
- 4 Add basil and toss well; top with Parmesan cheese. Serve.



Chicken Breasts Regular
1 lb For \$1.49 -
expires in 2 days

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Printed From Allrecipes.com 9/19/2016