One Pan Chicken Over Pasta

Adapted • Shared by Betty Sangenaro



Ingredients

• 6 Slices Peppered Bacon
• 3 Chicken Breasts 8oz each

Instructions

1. 5 C Heavy Cream
2. 2 C Chopped Spinach
3. 3 Tomatoes Diced
4. 1/2 C Sun Dried Tomatoes Chopped
5. 6 Cloves Garlic
6. Salt, Pepper, Paprika to taste
7. Fresh Parmesan Grated
8. Fresh Parsley Chopped
9. Dice Bacon and Cook
10. Brown Chicken in bacon grease 2 min per side
11. same Pan…..Add Cream, Spinach, Tomatoes, Garlic….Mix Together
12. Add Chicken to Pan
13. Top w Cheese
14. 375 for 25 Minutes
15. Broil for 5 minutes
16. Serve over Pasta
17. Top w Bacon and Parsley
18. 3 Pieces of Pecan
19. Facebook

Notes

Source: Facebook

On Pan Sunday Chicken over Pasta. Made some improvements on my previous post of Tuscan Chicken. RECIPE BELOW