Bruschetta Chicken Pasta



Adapted • Shared by Steve Janowicz

Ingredients

- 1 lb boneless, skinless chicken breasts, diced
- 12 oz spaghetti pasta
- 1 pint cherry tomatoes, halved
- 1/3 cup fresh basil, chopped
- 4 cloves garlic, minced
- 2 tbsp olive oil, divided
- 1 tbsp Italian seasoning
- 1 tbsp balsamic vinegar
- 1/2 tsp salt
- 1/2 tsp black pepper
- 1/2 cup Parmesan cheese, grated or shredded
- 1 tbsp balsamic glaze (optional)

Instructions

1. In a small bowl, combine the cherry tomatoes, basil, garlic, balsamic vinegar, salt, and black pepper. Stir gently and set aside to marinate while you cook the rest of the dish.

2. Cook the spaghetti in salted water according to package directions until al dente. Drain and set aside.

3. Heat 1 tablespoon of olive oil in a large skillet over medium heat. Add the diced chicken and season with Italian seasoning. Cook until the chicken is fully cooked and lightly golden, about 5-7 minutes. Remove from the skillet and set aside.

4. Add the remaining tablespoon of olive oil to the same skillet. Spoon in the tomato and basil mixture and cook for about 1 minute, just until warmed and fragrant.

5. 5. Add the cooked pasta and chicken back into the skillet. Toss everything together gently until well combined and evenly coated.

6. Remove from heat, sprinkle with Parmesan cheese, and drizzle with balsamic glaze if desired. Serve warm.

Notes

This is the kind of fresh, cheerful dinner that feels just right when you want something lighter but still comforting. Juicy chicken, sweet tomatoes, and fragrant basil come together in a simple pasta dish that tastes like a little taste of summer, no matter the season.*

Prep Time: 10 minutes | Cook Time: 15 minutes | Total Time: 25 minutes | Serves: 4 Calories: 480 per serving | Protein: 36 g per serving

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What You'll Need

How to Make It