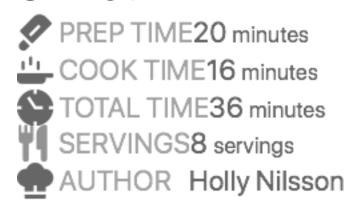
Creamy Tomato Chicken Pasta Skillet





This one pot pasta is the perfect comfort food!

Ingredients

- 1 tablespoon olive oil
- 2 cloves garlic
- 8 oz medium pasta penne, shells or rotini
- 14 oz can diced tomatoes
- 2 tablespoons tomato paste
- 21/2 3 cups water
- 1/2 teaspoon basil

- 1/2 teaspoon oregano
- 2 cups chicken chopped and cooked
- 1/2 cup heavy cream or evaporated milk for a lighter version
- 1 cup mozzarella shredded
- 1 cup parmesan cheese shredded

Instructions

- 1. Preheat oven to 450°F.
- 2. Heat oil in a large oven-proof skillet. Add garlic and cook until fragrant.

- 3. Stir in pasta, canned tomatoes, water and tomato paste. Let simmer about 2 minutes less than package calls for so pasta is VERY al dente.
- 4. Remove from heat and stir in chicken, seasonings, and cream. Top with shredded cheese.
- 5. Bake 10-12 minutes or until bubbly and cheese is browned.

Nutrition Information

Calories: 423, Carbohydrates: 26g, Protein: 23g, Fat:

25g, Saturated Fat: 13g, Cholesterol: 83mg, Sodium:

550mg, Potassium: 305mg, Fiber: 2g, Sugar: 3g, Vitamin

A: 783IU, Vitamin C: 6mg, Calcium: 411mg, Iron: 2mg

(Nutrition information provided is an estimate and will vary based on cooking methods and brands of ingredients used.) © SpendWithPennies.com. Content and photographs are copyright protected. Sharing of this recipe is both encouraged and appreciated. Copying and/or pasting full recipes to any social media is strictly prohibited. Please view my photo use policy here.

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