






# Creamy Tomato Chicken Pasta Skillet

 PREP TIME 20 minutes  
 COOK TIME 16 minutes  
 TOTAL TIME 36 minutes  
 SERVINGS 8 servings  
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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
- 2 1/2 - 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.)  
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