



RECIPE | TOMATOES

TUSCAN CHICKEN PASTA



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Recipe created by *Mariam Tarabein*



30 min

10 min | **20 min**
PREP. | COOKING



4



easy

INGREDIENTS

For the pasta:

- 1 dry pint** Pure Flavor® Juno® Bites Red Grape Tomatoes
- 4** small boneless, skinless chicken breasts
- 3 ½ cups** penne pasta, cooked
- 1 cup** fresh spinach, packed
- 1 tbsp** olive oil
- ½ tsp** salt
- ½ tsp** paprika
- ¼ tsp** black pepper
- Chili flakes, optional for garnish

For the sauce:

- 2 cups** heavy whipping cream
- ½ cup** chicken broth
- ½ cup** parmesan cheese
- 2 tbsp** butter
- 1 tbsp** flour
- 2** cloves garlic, minced
- 1 tsp** paprika
- 1 tsp** salt
- ½ tsp** black pepper

DIRECTIONS

- 1 Place a skillet over medium heat. Season the chicken breasts with salt, black pepper and paprika. Add olive oil and chicken to the pan. Sear both sides of the chicken for 3 to 5 minutes each. Once each side is golden brown and the middle is cooked, remove the chicken from the pan and set it aside.
- 2 In the same pan, add butter and garlic. Sauté for 2 minutes and add flour and tomatoes. Cook for 1 to 2 minutes until the tomatoes get soft. Add the spinach, chicken broth, whipping cream, parmesan cheese, salt, black pepper and paprika. Decrease the heat to medium-low and whisk the sauce for about 5 minutes until it thickens.
- 3 Cut the chicken into small pieces and add to the cooked pasta. Toss gently to combine the pasta and chicken with the sauce. Serve with extra parmesan cheese or chili flakes.