

TUSCAN CHICKEN PASTA

For the pasta:

1 dry pint Pure Flavor® Juno® Bites Red Grape Tomatoes

4 small boneless, skinless chicken breasts

3 1/2 cups penne pasta, cooked

1 cup fresh spinach, packed

Recipe created by Mariam Tarabein

1tbsp olive oil

1/2 tsp salt 1/2 tsp paprika

1/4 tsp black pepper

Chili flakes, optional for garnish

For the sauce:

1/2 cup chicken broth

2 tbsp butter

1tbsp flour

2 cloves garlic, minced

1tsp paprika

1tsp salt

1/2 tsp black pepper

2 cups heavy whipping cream

1/2 cup parmesan cheese



30 min

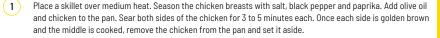
20 min

COOKING

10 min

PRFP.

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.
 - 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.