

Chicken Rotisserie (-75%)

Chicken Rotisserie very cheap. Chicken Rotisserie free delivery.



Penne with Chicken and Asparagus



Prep
15 m

Cook
20 m

Ready In
35 m

allrecipes!



Target
S Figueroa St & W 7th St
LOS ANGELES, CA 90017

Recipe By: LAUREL B

"A light but super-tasty pasta dish, with fresh asparagus cooked in broth with sauteed garlic and seasoned chicken."

Ingredients

1 (16 ounce) package dried penne pasta
5 tablespoons olive oil, divided
2 skinless, boneless chicken breast halves - cut into cubes
salt and pepper to taste
garlic powder to taste

1/2 cup low-sodium chicken broth
1 bunch slender asparagus spears, trimmed, cut on diagonal into 1-inch pieces
1 clove garlic, thinly sliced
1/4 cup Parmesan cheese



**Market Pantry Chicken
Breast Boneless,
Skinless**
2 For \$10.00 -
expires in 3 days

Directions

- 1 Bring a large pot of lightly salted water to boil. Add pasta, and cook until al dente, about 8 to 10 minutes. Drain, and set aside.
- 2 Warm 3 tablespoons olive oil in a large skillet over medium-high heat. Stir in chicken, and season with salt, pepper, and garlic powder. Cook until chicken is cooked through and browned, about 5 minutes. Remove chicken to paper towels.
- 3 Pour chicken broth into the skillet. Then stir in asparagus, garlic, and a pinch more garlic powder, salt, and pepper. Cover, and steam until the asparagus is just tender, about 5 to 10 minutes. Return chicken to the skillet, and warm through.
- 4 Stir chicken mixture into pasta, and mix well. Let sit about 5 minutes. Drizzle with 2 tablespoons olive oil, stir again, then sprinkle with Parmesan cheese.

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Printed From Allrecipes.com 3/30/2016