

## CHICKEN TOMATOE SPINACH PENNE (ONE POT)

### Ingredients:

- Olive oil (for pan)
- 1 Tablespoon butter
- 1 small onion, chopped
- 5 cloves garlic, chopped
- 2 chicken breast
- Salt and pepper (~ 1/2 teaspoon each)
- 1 teaspoon smoked paprika, oregano
- 1/2 teaspoon basil, parsley (or use fresh)
- 1/4 teaspoon crushed red pepper
- 1/2 cup white wine
- 2 cups chicken broth
- 3/4 package dairy free cream cheese
- 1 package cherry tomatoes, cut in thirds
- 1 package spinach
- choice of pasta
- corn starch (maybe not needed)
- parmesan cheese (optional)



### Instructions:

- (1) Add oil, butter, garlic, onion to pan and cook until translucent. Stir in the chicken and cook until it is mostly cooked through.
- (2) Add the seasonings and stir. Then add the wine, broth, cream cheese, and tomatoes. Stir well and bring to a boil.
- (3) Cook over medium heat for about 15 minutes. In the meantime, boil your choice of pasta (big is nice here).
- (4) When the mixture has reduced sufficiently, add the cooked pasta. You may need to add a bit of corn starch to help thicken.
- (5) Serve with parmesan cheese (optional).