
One Pot Chicken Broccoli Pasta

Ingredients

- 2 tbsp Olive Oil
- 1 medium Onion diced
- 1 1/2 lb Boneless Skinless Chicken Breasts
- 1 tbsp minced Garlic
- 1/4 tsp Crushed Red Pepper
- 1/2 tsp Basil
- 8 oz Bow Tie Pasta
- 10 oz Frozen Broccoli thawed
- 1 1/2 cup Chicken Broth
- 2 1/2 cup Water
- 1/3 cup Milk
- 1/2 cup Grated Parmesan
- Salt and Pepper to taste



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Instructions

1. Cut chicken into 1/2-1" pieces.
2. Heat 1 tablespoon of olive oil in large skillet over medium.
3. Add chicken, salt and pepper and sautee until chicken is no longer pink.
4. Remove chicken to bowl.
5. Add remaining oil, red pepper, basil, onion and garlic to skillet.
6. Sautee until onion is transparent.
7. Add chicken broth and 2 cups of water to pan.
8. Bring to a boil add pasta.
9. Reduce heat to low and cover.
10. Cook for about 12 minutes until pasta is nearly done.
11. Add in broccoli and remaining 1/2 cup water and continue cooking covered another 3-4 minutes on low, or until broccoli and pasta are both tender.
12. Stir in Parmesan and milk.
13. Add chicken back and simmer uncovered until sauce thickens.