



Garden Palomino Pasta with Chicken

Ingredients

1 pound chicken breast
1 box no drain Barilla Pasta
2 medium zucchini - sliced
2 medium yellow squash - sliced
5 ounces romesco
5 ounces broccoli
1 red bell pepper, cut into thin strips
2 shallots - chopped
6 garlic cloves, thinly sliced
24 ounces Marinara Sauce
8 ounces heavy cream
2 ounces Parmesan cheese, grated
4 ounces olive oil
2 tablespoons fresh flat-leaf parsley leaves - chopped
2 tablespoons fresh basil - julienne

Preparation

Heat a large skillet over medium-high heat. Sprinkle chicken with kosher salt and black pepper. Coat pan with olive oil. Add chicken; cook 4 minutes on each side or until done. Remove from pan; let stand 5 minutes. Cut chicken across the grain into thin slices; keep warm. Reserve drippings and pan to cook the vegetables.

While chicken cooks, cook pasta according to package directions.

Cut each zucchini and squash in half crosswise. Cut 1/2-inch slices from outer "walls" of zucchini and squash; discard cores. Slice pieces lengthwise into thin strips.

Cut up remaining veggies: shallots, romesco, broccoli and red pepper

Take the pan with the chicken dripping and put it on medium-high heat. Add olive oil and shallots. Add zucchini, squash, romesco, broccoli and bell pepper; sauté 3 minutes. Sprinkle with kosher salt and black pepper. Add garlic; sauté 2 minutes. Toss in pasta pot

Pour the marinara sauce and heavy cream into pasta pot with the vegetables; stir with a spoon. Bring to a boil; cook 5 minutes or until slightly thickened, stirring constantly. Remove from heat. Add cheese and chopped parsley.

Put in bowl and garnish with fresh basil and Parmesan Cheese.