

Creamy Harvest Chicken and Pasta

- Prep Time: 10 minutes
- Cook Time: 30 minutes
- Total Time: 40 minutes
- Servings: 4

Ingredients:

- 2 tablespoons Priano Extra Virgin Olive Oil, divided
 - 2 Never Any! Chicken Breasts, diced
 - 1 teaspoon ground Stonemill Sea Salt Grinder
 - ¼ teaspoon ground Stonemill Peppercorn Grinder
 - 1 onion, chopped
 - 4 cloves garlic, minced
 - 2 teaspoons chopped thyme
 - 2 teaspoons chopped rosemary
 - 1 cup chopped and cooked butternut squash
 - 1 cup chopped and cooked sweet potato
 - ½ cup Friendly Farms Unsweetened Original Almondmilk
 - 1½ cups Simply Nature Organic Low Sodium Chicken Broth
 - 1 cup Reggano Penne Rigate
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Directions:

1. In a medium pot, heat 1 tablespoon oil over medium-high heat. Season chicken with salt and pepper. Place chicken in pot and cook for 10 minutes, stirring every few minutes.
2. Decrease heat to medium-low, add remaining tablespoon of oil, add onions, cook for 7 minutes then add garlic. Cook for another 3 minutes. Stir in thyme and rosemary.
3. Meanwhile, in a blender, combine squash, sweet potato and almond milk. Blend until smooth. Pour mixture into the pot with the chicken, add broth and stir to combine. Add penne and cook for 10 minutes or until pasta reaches desired doneness.



Recipe Courtesy of:
ALDI Test Kitchen