

Easy Chicken-Pasta Primavera

Prep Time: 15 min

Makes: 6 servings

Ingredients:

16 ounces uncooked fettuccine
2 cups broccoli flowerets
½ cup (1/4-inch strips) carrot
1 tablespoon vegetable oil
3 boneless chicken breast halves, cut into 1/2-inch strips
1 garlic clove, finely chopped
1 (10.75 ounces) can cream of chicken soup
4 tablespoons grated Parmesan cheese
1/4 teaspoon dried basil leaves



Directions:

Day 1

1. Cook and drain fettuccine as directed on package--except add broccoli and carrot 1 minute before fettuccini is done.
2. While fettuccine is cooking, heat oil in 10-inch nonstick skillet over medium-high heat. Cook chicken and garlic in oil 2 to 3 minutes, stirring frequently, until chicken is no longer pink in center; remove from heat.
3. Stir soup, cheese and basil into chicken. Toss with fettuccine and vegetables.
4. Place in a 13X9 greased baking pan. Label with aluminum foil.

Day 2

Preheat oven to 350°F. Bake in oven for 30 minutes.