

Creamy Chicken Pasta

Pasta Ingredients

- 2 boneless chicken breasts, cut into bite-size pieces
- 2 Tbsp oil
- 4 cups chicken broth
- 3 Tbsp [Garlic Parmesan Seasoning](#)
- 2 garlic cloves
- 16 oz pasta
- 8 oz cream cheese, cubed
- 4 Tbsp prepared pesto
- 3-4 oz Parmesan cheese, grated
- 4 cups fresh spinach
- Salt & Pepper to taste

Topping Ingredients

- 1/2 cup Panko breadcrumbs
- 1 oz Parmesan cheese, finely grated
- 1 Tbsp oil
- 2 tsp [Garlic Parmesan Seasoning](#)

Directions:

1. Preheat the oven to 425°F
2. Heat the oil in [Stainless Steel Non-Stick Wok](#) for 3 minutes over medium-high heat.
3. Add the chicken and cook for 3–4 minutes, stirring halfway through. (The chicken will not be fully cooked.)
4. Add the broth, salt & pepper and seasoning. Cover and bring to a simmer over medium heat.
5. Add the pasta, replace the lid, and simmer over medium-low heat until the pasta is tender, about 9–11 minutes, stirring occasionally. (NOTE: If you use a different kind of pasta, your cooking time may vary)
6. Meanwhile, combine the topping ingredients in a small bowl and set aside.
7. Once the pasta is tender, add the cream cheese, pesto, and Parmesan cheese. Stir until the cream cheese is melted. Remove from heat and stir in the spinach. Adding the spinach at the end keeps it from cooking down too much and making the pasta green.
8. Top the pasta with the panko mixture and bake for 6–8 minutes, or until golden brown.

