

Chicken Rotini Stovetop Casserole

Jacob · 30/09/2024



Prep Time

40 mins

Difficult

Medium

Servings

6

Description

Rotini pasta tossed with chicken bell pepper and a creamy herb sauce all prepared on the stovetop This is a very quick and easy recipe You can improvise and adapt to your familys tastes and serve it for any occasion

Ingredients

- - 1 (12 ounce) package rotini pasta - 2 cups half-and-half cream - ½ cup butter - ? cup freshly grated Parmesan cheese - ½ teaspoon dried basil leaves - ½ teaspoon dried oregano - ½ teaspoon chopped fresh chives - ½ teaspoon chopped fresh parsley - 4 skinless
- boneless chicken breast halves - cubed - ½ green bell pepper
- chopped - ½ red bell pepper
- chopped

Instructions

1. Bring a large pot of lightly salted water to a boil. Add pasta and cook until al dente
2. 8 to 10 minutes; drain and set aside. Combine half-and-half and butter in a saucepan over medium heat. Boil gently
3. stirring
4. until mixture has reduced to 1 1/2 to 1 2/3 cups. Remove pan from heat; whisk in cheese
5. basil
6. oregano
7. chives
8. and parsley. Cover and set aside. Sauté chicken in a large skillet until lightly browned on both sides. Stir in bell peppers and cook until vegetables are tender and chicken is no longer pink in the middle. Combine hot cooked pasta
9. chicken mixture
10. and sauce in a casserole dish. Mix well and serve immediately.