



Creamy PHILADELPHIA Pasta Primavera

Savannah · 28/09/2024



Prep Time

30 mins

Difficult

Medium

Servings

6

Description

Penne pasta is combined with boneless chicken breast red bell pepper fresh asparagus and zucchini in a cream sauce

Ingredients

- - 3 cups penne pasta
- uncooked - 2 tablespoons KRAFT Light Zesty Italian Dressing - 1 ½ pounds boneless
- skinless chicken breasts
- cut into 1-inch chunks - 2 zucchini
- cut into chunks - 1 ½ cups cut-up fresh asparagus (1-inch lengths) - 1 red pepper
- chopped - 1 cup fat-free
- reduced-sodium chicken broth - 4 ounces PHILADELPHIA 1/3 Less Fat Cream Cheese
- cubed - ¼ cup KRAFT Grated Parmesan Cheese

Instructions

1. Cook pasta as directed on package. Meanwhile
2. heat dressing in large skillet on medium heat. Add chicken and vegetables; cook 10 to 12 min. or until chicken is cooked through
3. stirring frequently. Add broth and cream cheese; cook 1 min. or until cheese is melted
4. stirring constantly. Add Parmesan cheese; mix well. Drain pasta; return to pot. Add chicken and vegetable mixture; toss lightly. Cook 1 min. or until heated through. (Sauce will thicken upon standing.) Recipe Tips For a meatless dish
5. omit the chicken. Prepare as directed
6. cooking vegetables until crisp-tender. You can substitute whatever vegetables you have on hand. Editor's Note Dried pasta will last almost indefinitely if stored in an airtight glass or plastic container in a cool dark place. Dried whole wheat pasta can turn rancid
7. however
8. so should be used within the recommended time listed on the package.