



OnePan Tomato amp Spinach Chicken Pasta

Jacob · 28/09/2024



Prep Time

40 mins

Difficult

Medium

Servings

2

Description

Our version of an Italian classic uses just one skillet and takes just 40 minutes to prepare. Savory Swanson Chicken Broth, red wine, and tomatoes create a flavorful simmering sauce for the chicken and pasta, ensuring a restaurant-quality dish you will both enjoy.

Ingredients

- 10 ounces boneless skinless chicken breasts
- cut into 1 inch pieces - 1 tablespoon olive oil - 1 medium onion
- chopped - ¼ cup red wine - 1 (14.5 ounce) can diced tomatoes with basil
- garlic
- and oregano
- undrained - 1 cup Swanson® Chicken Broth - 4 ounces uncooked penne pasta - ¾ cup water - 4 cups baby spinach

Instructions

1. Season the chicken as desired. Heat the oil in a 12-inch skillet over medium-high heat. Add the chicken and cook until well browned
2. stirring often. Remove the chicken from the skillet. Add the onion to the skillet and cook until tender-crisp
3. stirring occasionally. Add the wine and heat to a boil
4. stirring to scrape up any browned bits from the bottom of the skillet. Stir in the tomatoes
5. Swanson Chicken Broth
6. penne
7. and water; heat to a boil. Reduce the heat to medium. Cook for 10 minutes or until the penne is tender
8. stirring occasionally. Return the chicken to the skillet. Cook for 2 minutes or until the chicken is cooked through. Stir in the spinach and cook for 1 minute or until the spinach is wilted.