

Chicken Pasta in Tomato Cream Sauce

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Ingredients:

2 TBSP oil
1 zucchini cut in half lengthwise, then sliced
1/2# mushrooms
2 cloves garlic, minces
1/2 onion, chopped
garlic powder
1 can (14.5 oz) diced tomatoes
salt
pepper
1 tsp Italian Seasoning
1/3 cup heavy cream
parsley
1# boneless skinless chicken breasts, cut into bite sized pieces
1# Mostacchioli, cooked al dente

Directions:

*Heat oil in pan at medium heat. When hot, add zucchini, mushrooms, garlic and onion. Cook until the onion is soft. Remove to a plate.
*Add chicken to the pan. Sprinkle with garlic powder and saute until chicken is cooked through. Add the veggies back in.
*Add the canned tomatoes, salt and pepper to taste, and the Italian Seasoning. Bring to a boil and allow to boil for 10 minutes.
*Turn down the heat to low and add the heavy cream. Once completely incorporated, add the mostacchioli. Stir until all ingredients are warm. Sprinkle with parsley.