

Creamy Chicken & Pasta Bake

1 1/2 cups rotini pasta, uncooked (about 6 oz.)
1 small bunch broccoli, cut into florets
1 lb. boneless chicken breasts, cut into bite-sized pieces (or less; I use 10 oz.)
3/4 cup chicken broth
3 oz. cream cheese, regular or light (just under 1/2 a package)
1 cup grated mozzarella cheese (4 oz.), divided
2 tbsp. grated Parmesan cheese
Salt & pepper
Garlic powder and/or Italian seasoning

1. Heat oven to 375°. Cook pasta in large saucepan as directed on package, adding broccoli for last 4 minutes.

2. Meanwhile, heat large nonstick skillet on medium-high heat. Add a little oil & swirl it around, then add chicken. Cook 3 min. or until no longer pink, stirring frequently. Stir in broth; simmer 3 min. or until chicken is done. Add cream cheese; cook and stir on low heat 1 min. or until melted. Stir in 1/2 cup mozzarella. (Also, the original recipe doesn't state this, but at this point you should add a little salt, pepper, and any other seasonings you'd like. I used about 1/2 tsp. garlic powder and 1 tsp. Italian seasoning.)

3. Drain pasta & broccoli. Add to chicken mixture, mix lightly. Spoon into 8-inch square baking dish; cover with foil.

4. Bake 10 minutes or until heated through. Sprinkle with remaining cheeses. Bake, uncovered, 3 min. or until melted.

Adapted from a Kraft.com recipe