

Chicken Mozzarella Pasta with Sun-Dried Tomatoes (Serves 4)

Recipe adapted from [Julia's Album](#)

Ingredients:

3 large garlic cloves, minced
1 small jar (3-4 oz.) sun-dried tomatoes in oil, chopped
1 lb. boneless skinless chicken breasts, cut into bite-size pieces
Salt & pepper
Pinch of paprika
1 cup mozzarella cheese, shredded
8 oz. penne pasta
1 Tbsp. dried basil
1/4 tsp. crushed red pepper flakes (or more, to taste)
1/2 cup reserved cooked pasta water (or more)

Directions:

1. Drain sun-dried tomatoes from oil, reserving 2 Tbsp. of this oil.
2. Cook pasta according to package directions. Reserve some cooked pasta water. Drain and set aside.
3. In a large pan, on medium-high heat, add reserved oil from the sun-dried tomatoes. Add chicken, paprika and salt and pepper to taste to pan and saute for 2-3 minutes, remove to a plate. Add garlic and sun-dried tomatoes to pan and saute for 1 minute.
4. To the pan, add half and half and cheese and bring to a gentle boil. Reduce the heat, add chicken back to pan. Add basil and red pepper flakes and simmer and cook until chicken is cooked all the way through.
5. Add cooked pasta to the pan and stir to combine. Add about 1/2 cup reserved cooked pasta water to thin the sauce as desired. Season pasta with salt, pepper and more red pepper flakes, to taste, if needed. Let it simmer for a couple of minutes for flavors to combine.

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