

Chicken and Broccoli Alfredo Pasta

Ingredients:

- Whole grain rotini/penne pasta (I did a mix of Rotini and Penne pasta)
- 1 cup of broccoli florets
- ½ cup of sliced chicken breast
- Ragu classic alfredo sauce
- Salt to taste

Directions:

1. In a pot of boiling salted water, cook pasta according to package directions. Drain well.
2. Bring a pot of salted water to boil and cook broccoli until its tender and bright green. Transfer to colander after 3-4 minutes in boiling water.
3. Heat butter in pan and cook sliced chicken until browned. Add alfredo sauce to chicken and stir to combine over medium heat.
4. Add cooked broccoli and alfredo chicken to pasta over medium heat. Stir to combine and enjoy!