

Chicken Linguine with Tomato Sauce

This 25 minute recipe makes an easy, scrumptious skillet pasta with the flavors of chicken parm — right on your stovetop!!

Ingredients:

1/2 pound linguine, uncooked	14.5 ounces fire roasted diced tomatoes with garlic, undrained
1 tablespoon extra virgin olive oil	1/2 cup water
1 pound boneless skinless chicken breasts, cut into strips	1/4 cup Italian dressing
3 tablespoons tomato paste	1/4 cup fresh grated Parmesan cheese
1/4 teaspoon garlic powder	1 tablespoon chopped fresh parsley

Directions:

Cook pasta as directed on package, omitting salt.

Meanwhile, heat oil in a large nonstick skillet on medium heat. Add chicken and cook 8-10 minutes, flipping once.

Stir in tomato paste and garlic powder and continue cooking for another minute.

Add tomatoes, dressing, and water and stir to combine.

Using tongs or a spaghetti server, transfer pasta from cooking water and place into the skillet. Toss pasta to cover with sauce and cook for 2 minutes.

Garnish pasta with cheese and fresh parsley.

Serve and enjoy!

