

Shane's favorite ANGEL HAIR CHICKEN PASTA

Ingredients

8oz uncooked angel hair pasta
2 tbsp. olive oil
1 1/2 cups of broccoli florets
1 1/3 cups of chicken broth
2 tsp. dried basil

1lb boneless skinless chicken breast. cut into pieces
2 medium carrots sliced
3 tsp. minced garlic
1/2 up of grated parmesan cheese
1/2 tsp. of salt

Instructions

1. Cook pasta according to package directions.
2. In a large skillet, saute chicken in 1tbsp. olive oil for 4-5 minutes, or until cooked
3. In same skillet, cooke carrots in 1tbsp. olive oil for 3 minutes (stir occasionally) add broccoli & garlic, cook for 2 minutes.
4. Stir in chicken broth, cheese, basil & salt. Bring to a boil then reduce heat & simmer uncovered for 4-6 minutes.
5. Drain pasta and mix all together and serve.