

Penne Pasta with Lemon and Garlic Roasted Chicken Breast

Enjoy the refreshing zest of this Penne Pasta with Lemon and Garlic Roasted Chicken Breast, featuring tender chicken infused with citrus and garlic flavors, served over al dente penne pasta for a flavorful dish.

INGREDIENTS

- 2 **tblsp** olive oil
- 1/4 **tsp** salt
- 3 each chicken breast, boneless skinless
- 6 each lemon slices, 1/8" thick
- 6 each garlic cloves, peeled and cracked
- 1 1/2 **cups** water
- 3/4 **cup** milk
- 2 **tblsp** olive oil
- 1 **box 5.5 oz** PASTA RONI® Butter & Herb Italiano

HOW TO MAKE

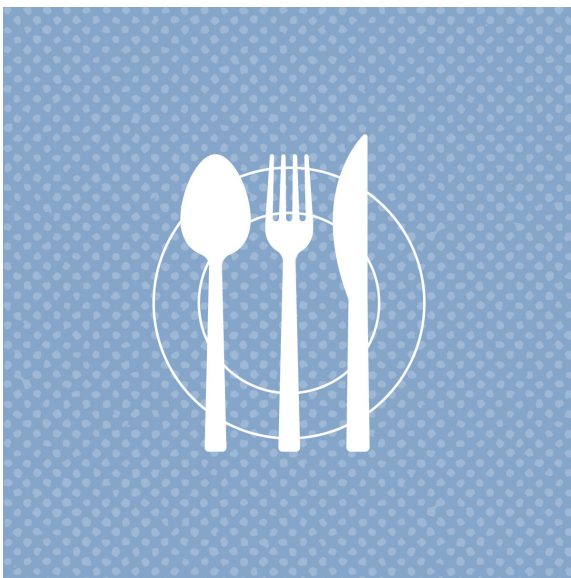
DIRECTIONS

In a medium saucepan, heat oil on high heat and sauté seasoned chicken breasts. Turn when brown on first side and add lemon and garlic to pan and reduce to medium heat to cook chicken breast thoroughly. Remove chicken, garlic and lemon and reserve warm.

In a medium quart sauce pan, bring 1 1/2 cups water, 3/4 cup milk, 2 tblsp of olive oil, pasta and Special Seasonings to a boil. Reduce heat to medium.

Gently boil uncovered 7 minutes, stirring frequently.

Sauce will be thin. Do not overcook. Add cooked pasta and sauce to chicken sauté pan and heat while stirring gently. Top with reserved chicken breasts, lemon slices and garlic cloves.



PREP
TIME
10min



COOK
TIME
30min



SERVES
6

PRODUCT

