

Creamy Herbed Chicken Penne

Spinach is combined with smoked chicken and pasta in this light cream sauce.

Prep Time: approx. 10 Minutes.

Cook Time: approx. 15 Minutes.

Ready in approx. 25 Minutes. Makes 6 servings.



4 cups	penne pasta	1L
1 can	Nestlé Carnation 2% or Fat Free Evaporated Milk	385 ml
2 tsp	all-purpose flour	10 ml
3/4 tsp	salt	4 ml
1/4 tsp	freshly ground black pepper	1 ml
4 oz	herb and garlic cream cheese	125 g
10 oz	frozen chopped spinach, thawed and drained	300 g
1-1/2 cup	diced smoked chicken breast	375 ml
3	green onions, sliced	3

Directions

- 1** Cook pasta according to package directions; drain and set aside.
- 2** Stir together evaporated milk, flour, salt and pepper in large nonstick skillet.
- 3** Add cheese; cook over medium-high heat, stirring, for about 5 minutes or until just boiling and slightly thickened.
- 4** Stir spinach, chicken, onions and cooked pasta into skillet and heat through.

Recipe courtesy of Nestlé