Laura's Unbelievable Chicken and Pasta

* Prep 10 m
* Cook 20 m
* Ready In 30 m

*Recipe By:*OURGANG

http://allrecipes.com/recipe/39253/lauras-unbelievable-chicken-and-pasta/print/?recipeType=Recipe&servings=6

Ingredients

* 4 (6 ounce) skinless, boneless chicken breast halves - cut into 1 inch strips
* 1 (14.5 ounce) can chicken broth
* 1 (10 ounce) package frozen spinach, thawed and drained
* 1 (8 ounce) package cold cream cheese, cubed
* 10 cherry tomatoes, halved
* 1 (16 ounce) package dry penne pasta

Directions

1. Bring large pot of water to a boil, and stir in penne pasta.
2. Meanwhile, in a large skillet over medium heat, cook chicken cubes in broth; simmering until done, about 10 minutes. Stir in cubed cream cheese and spinach. Return to simmer, and cook about 5 minutes, stirring occasionally. Stir in cherry tomatoes, and cook about 3 minutes more.
3. In a large bowl, mix together cooked, drained pasta and sauce. Let stand a few minutes before serving.

Recipe substitutions or add-ins:

Broccoli or cauliflower or zucchini instead of spinach

Fresh spinach instead of frozen spinach

Sundried tomatoes instead of cherry/grape tomatoes

Chopped Roma tomatoes or larger tomatoes instead of cherry tomatoes

Canned stewed or diced tomatoes instead of fresh tomatoes

Cream of chicken or mushroom or celery or asparagus soups instead of chicken broth

Plain Greek yogurt instead of cream cheese

Cooked chicken instead of raw uncooked chicken (this could save time)

Add-ins:

Try adding additional vegetables for more flavor and nutrition. Spices and herbs can add more flavor too.

Add bell peppers, onions, mushrooms, garlic, parsley, basil, zucchini, or eggplant

Spice it up with black pepper, lemon pepper, red pepper flakes, garlic powder, onion powder, Italian spice, dried oregano, basil or parsley.