

Chicken-Alfredo Baked Penne

Ingredients

1 box (16 oz) penne pasta

2 tablespoons olive oil

2 lb uncooked chicken tenders (not breaded), cut into chunks

Salt and pepper to taste

1 bag (12 oz) frozen broccoli cuts, thawed

2 jars (16 oz each) Alfredo sauce

2 cups shredded mozzarella cheese (8 oz)

Directions

1 In large pot of water, cook penne pasta until al dente as directed on box. Drain; return pasta to pot.

2 Meanwhile, heat oven to 350°F. In 10- to 12-inch nonstick

skillet, heat olive oil over medium heat. Add uncooked chicken tenders; season with salt and pepper. Cook 5 to 7 minutes or until chicken is no longer pink in center.

3 Add chicken and broccoli to pasta; stir to combine. Stir in alfredo sauce until well blended.

4 Pour mixture evenly into ungreased 13×9-inch (3-quart) glass baking dish. Sprinkle cheese evenly over top.

5 Bake 30 to 40 minutes or until heated through in center and cheese is melted.

source:allsimplyrecipes.com