

One-Pot Cheesy Italian Pasta and Chicken

SERVES 6 | ACTIVE TIME 20 Min | TOTAL TIME 30 Minutes

8 ounces baby spinach leaves, divided
1 cup sun-dried tomatoes packed in oil and Italian herbs, drained (about 7 ounces)

1 large yellow onion, sliced

1 pound uncooked boneless, skinless chicken breasts (cut into 1/2" bite size pieces)

6 garlic cloves, sliced

1 pound dry linguine

2 teaspoons dried Italian seasoning

2 teaspoons kosher salt

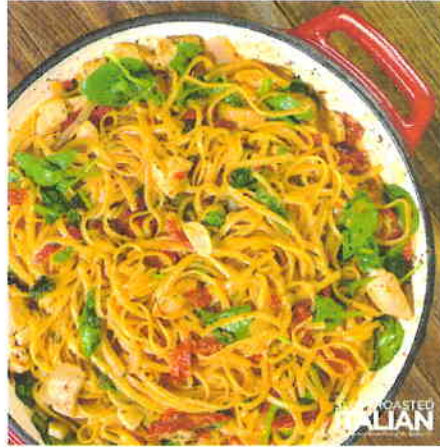
1 teaspoon fresh ground pepper

1 teaspoon crushed red pepper flakes

4 cups (32 ounces) chicken stock

1 cup (8 ounces) chardonnay wine

4 ounces fresh Parmesan cheese, shredded



Combine 1/2 of the spinach with the tomatoes, onion, chicken, garlic, linguine, Italian seasoning, salt, pepper and crushed red pepper in a 5-quart Dutch oven over medium-high heat. Pour chicken stock and wine over top. Cover and bring to a boil.

Cook 7-9 minutes until pasta is al dente (with a bite to it). Toss pasta with tongs occasionally to keep the pasta from sticking to the bottom of the pot. You will still have some liquid in the pan when the pasta is done cooking. This is going to make the base for our delicious cheese sauce.

Turn off the heat and add the cheese to the pasta. Toss pasta with tongs until the cheese melts into the pasta. Toss in remaining spinach. Serve and enjoy!

DONNA'S SIMPLE KITCHEN TIP: Dried Italian Seasoning is a fabulous convenience ingredient. If you do not keep it on hand, combine 1 teaspoon dried basil, 1 teaspoon rosemary, 1/2 teaspoon oregano and 1/2 teaspoon dried thyme.

This dish is just spicy enough to make your tongue tingle. For a very mild sauce, reduce the red pepper flakes to 1/2 teaspoon.

I know some people are sensitive to alcohol. The wine adds a fabulous rich buttery flavor and a bright citrusiness to the pasta. If you can use the chardonnay, I highly recommend it. However, you can substitute with chicken stock, white grape juice, or lemon water (1/2 cup fresh lemon juice and 1/2 cup water).

Recipe developed by Donna Elick - The Slow Roasted Italian
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INGREDIENTS

- 8 oz. cream cheese, softened to room temperature
- 1 c. mayonnaise
- 1 1/2 c. shredded Monterey Jack, divided
- 1/2 c. finely grated Parmesan
- 1 14- oz. can artichoke hearts, chopped finely
- 2 cloves garlic, minced
- kosher salt
- Freshly ground black pepper
- 12 oz. lump crab meat
- 2 green onions, sliced
- 2 tsp. Worcestershire sauce
- 2 tbsp. chopped parsley
- 1 baguette, sliced and toasted

DIRECTIONS

1. Preheat oven to 425 degrees F.
2. In a large bowl, combine cream cheese, mayonnaise, 1 cup Monterey Jack, Parmesan, artichokes, garlic, crab meat, green onions and worcestershire. Season to taste with salt and pepper.
3. Transfer dip to a 10" cast iron skillet and sprinkle remaining Monterey Jack cheese on top. Bake until warmed through and bubbly, about 15-20 minutes.
4. Top with parsley. Serve warm with toasted baguette slices.