

CHICKEN FAJITA PENNE PASTA SKILLET

By: Simply Creative Chef Rob Scott

Ingredients:

Yields 6 servings

3 tablespoons olive oil, divided
1-pound boneless skinless chicken breasts, cut into 1 ½ inch pieces
½ teaspoon chili powder, divided
½ teaspoon ground cumin, divided
1 cup diced yellow onion
1 ½ cups diced bell pepper (red, orange, green, or yellow)
2 cups low-sodium chicken broth
1 cup salsa
½ cup heavy cream
8 ounces short pasta
1 lime, juiced
1 cup shredded cheddar cheese
Optional toppings: sour cream, guacamole, chopped cilantro

Directions:

- In a large saucepan, heat 2 tablespoons of the olive oil over medium-high heat
- Add the chicken to the pan and season with about ½ teaspoon kosher salt or to taste
- Sprinkle chicken with ¼ teaspoon chili powder and ¼ teaspoon cumin
- Cook chicken 5-6 minutes or until cooked through
- Remove from the pan and set aside on a plate
- Add the remaining 1 tablespoon of olive oil and add the onion and bell peppers
- Sprinkle with remaining ¼ teaspoon chili powder and ¼ teaspoon of cumin
- Cook vegetables over medium-high heat until soft
- Remove from the pan and set aside with the chicken
- Add the chicken broth, salsa, and cream to the pan
- Add the pasta and cook covered for 15-20 minutes until pasta is done, stirring every so often, replacing the lid quickly so the heat doesn't escape
- When the pasta is done, stir in the lime juice and add the chicken and vegetables back to the pan heating until warmed through
- Stir in the cheese until melted and top with desired toppings