

Mediterranean Chicken Pasta Bake

- Prep 40 min
- Total 1 hr 20 min
- Servings 8

12 oz uncooked gemelli pasta (about 3 cups)
3 tablespoons olive oil
1 package (20 oz) boneless skinless chicken breasts, cut into bite-size pieces (about 3)
1 teaspoon salt
1/4 teaspoon pepper
1/2 cup chopped red onion
1 tablespoon finely chopped garlic (about 3 cloves)
1 bag (8 oz) fresh spinach, coarsely chopped
1 can (28 oz) Muir Glen™ organic fire roasted crushed tomatoes, undrained
1 teaspoon Italian seasoning
1/2 cup kalamata olives, pitted and halved
1/4 cup sun-dried tomatoes in olive oil, drained and diced
8 oz crumbled feta cheese
2 cups shredded Italian cheese blend (8 oz)
1 cup Progresso™ Italian style panko crispy bread crumbs
1/4 cup chopped fresh basil leaves



1. Heat oven to 350°F. Spray 13x9-inch (3-quart) baking dish with cooking spray. Cook and drain pasta as directed on package; set aside.
2. Meanwhile, in 10-inch nonstick skillet, heat 1 tablespoon of the olive oil over medium-high heat. Season chicken with salt and pepper, and add to skillet; cook 5 to 7 minutes or until chicken is no longer pink. Remove from skillet; set aside.
3. Reduce heat to medium. In same skillet, add 1 tablespoon of the olive oil, the onion and garlic; cook 2 to 3 minutes or until tender. Add spinach; cook and stir until starting to wilt, about 1 minute.
4. In very large bowl, mix cooked chicken, spinach mixture, pasta, crushed tomatoes, Italian seasoning, olives, sun-dried tomatoes, feta cheese and Italian cheese blend. Transfer mixture to baking dish.
5. In small bowl, mix bread crumbs and remaining 1 tablespoon olive oil. Sprinkle on top of pasta mixture in baking dish. Bake 35 to 40 minutes or until bread crumbs are golden brown and casserole is heated through (165°F in center). Garnish with basil, and serve.