

OnePot Caesar Chicken Pasta

Ingredients

- 1 carton (32 oz) Progresso™ chicken broth
- 8oz angel hair pasta, broken in half
- 2 cups chopped cooked chicken
- 1 1/2 cups small fresh broccoli florets
- 1/4 teaspoon garlic powder
- 1/4 teaspoon salt
- 1/4 teaspoon pepper
- 1/2 cup refrigerated creamy Caesar dressing
- 1/4 cup shredded Parmesan cheese



Steps

1. In 4- to 5-quart Dutch oven, add chicken broth, pasta, chicken, broccoli, garlic powder, salt and pepper.
2. Heat to boiling over medium-high heat. Reduce heat to medium; cook 8 to 10 minutes, stirring occasionally, until most of liquid is absorbed.
3. Stir in Caesar dressing; cook 1 to 2 minutes longer or until heated through. Remove from heat; stir in Parmesan cheese. Serve with additional Parmesan cheese, if desired.