

Skillet Chicken Pasta Primavera

Ingredients

- 1 package (14 oz) chicken tenders, cut into 1-inch pieces
- 3/4 teaspoon salt
- 1/2 teaspoon pepper
- 1 tablespoon olive oil
- 1 medium onion, finely chopped
- 2 cloves garlic, finely chopped
- 2 teaspoons grated lemon peel
- 3 cups Progresso™ chicken broth (from 32-oz carton)
- 8 oz farfalle (bow-tie) pasta
- 2 medium carrots, cut into 1/2-inch slices
- 2 cups trimmed 1-inch pieces asparagus (about 1 lb)
- 6 oz cream cheese, softened and cut into 1-inch cubes
- 1/4 cup grated Parmesan cheese
- 1 tablespoon lemon juice
- 1/2 cup Cascadian Farm™ frozen organic sweet peas, thawed



Steps

1. Season chicken with 1/4 teaspoon of the salt and 1/4 teaspoon of the pepper.
2. In 12-inch skillet, heat oil over medium heat. Add chicken; cook 5 to 8 minutes, stirring occasionally, until chicken is browned on both sides and cooked through.
3. Remove chicken from skillet.
4. Add onion; cook 3 to 4 minutes, stirring occasionally, until softened. Add garlic and lemon peel; cook 1 to 2 minutes or until fragrant.
5. Add broth; heat to boiling. Stir in pasta, carrots, remaining 1/2 teaspoon salt and remaining 1/4 teaspoon pepper; reduce heat to medium. Cover and cook 11 minutes.
6. Uncover; add asparagus and cooked chicken. Cover and cook 7 to 8 minutes, stirring occasionally, until pasta is al dente and asparagus is just tender.
7. Stir in cubes of cream cheese, the Parmesan cheese and lemon juice until smooth.
8. Add frozen peas; cook 1 to 2 minutes or until peas are heated through and sauce is creamy.
9. Remove from heat; let stand 5 minutes. Sauce will continue to thicken as it stands.