

Slow Cooker Creamy Pasta with Chicken and Broccoli

- Prep 20 min
- Total 1 hr 50 min
- Servings 8

- 12 oz uncooked chicken tenders (not breaded), cut into bite-size pieces
- 1/4 teaspoon salt
- 1/4 teaspoon coarse ground pepper
- 2 cups Progresso™ reduced sodium chicken broth (from 32-oz carton)
- 1 can (12 oz) low-fat 2% evaporated milk
- 1 tablespoon butter
- 1 tablespoon Gold Medal™ all-purpose flour
- 2 oz 1/3-less-fat cream cheese (Neufchâtel)
- 1/2 cup shredded Parmesan cheese
- 1/4 teaspoon crushed red pepper flakes
- 12 oz uncooked penne pasta
- 1/2 cup chopped drained roasted red bell peppers (from a jar)
- 1 bag (12 oz) frozen broccoli florets
- Up to 1/4 cup additional heated chicken broth, if needed
- 1/4 cup shredded Parmesan cheese



1. Spray 3 1/2- to 4-quart slow cooker with cooking spray. Place chicken, salt and pepper in slow cooker; toss to thoroughly combine.
2. In 4-cup microwavable measuring cup, microwave 2 cups broth and the milk uncovered on High 4 to 5 minutes or until hot but not boiling. Meanwhile, in 4-quart saucepan, melt butter over medium heat.
3. Sprinkle flour over melted butter. Beat with whisk. Cook 1 to 2 minutes or until mixture turns light brown. Slowly beat in hot chicken broth mixture with whisk until smooth and combined. Heat to boiling over medium heat, stirring constantly.
4. Continue to cook and stir 1 minute. Remove from heat; stir in cream cheese, 1/2 cup Parmesan cheese and the crushed red pepper until cheese is melted.
5. Add uncooked pasta, roasted peppers and cheese mixture to chicken in slow cooker; stir to combine. Cover; cook on High heat setting 1 1/2 hours or until pasta is tender and chicken is cooked through. Just before serving, microwave broccoli as directed on bag; stir into mixture. Add additional heated broth to desired creaminess. Serve immediately topped with 1/4 cup Parmesan cheese.