

## Tuscan Chicken Pasta

JAN 27, 2016

**YIELDS: 4 SERVINGS**

**PREP TIME: 0HOURS 20MINS**

**COOK TIME: 0HOURS 25MINS**

**TOTAL TIME: 0HOURS 45MINS**

### INGREDIENTS

12 oz. spaghetti or angel hair

1 tbsp. extra-virgin olive oil

3 boneless, skinless chicken breasts (about 1 1/4 pounds)

Kosher salt

Freshly ground black pepper

6 slices bacon

2 cloves garlic

2 c. diced tomatoes (fresh or canned)

3 c. baby spinach

1/2 c. heavy cream

1/3 c. freshly grated Parmesan

Freshly torn basil, for garnish

### DIRECTIONS

- 1** In a large pot of salted boiling water, cook pasta according to package directions until al dente. Drain, reserving 1 cup pasta water.
- 2** Meanwhile, in a large skillet over medium-high heat, heat oil. Season chicken with salt and pepper and cook until golden and no longer pink inside, about 8

minutes per side. Let rest 10 minutes, then thinly slice.

- 3** Meanwhile, in same skillet, cook bacon over medium heat until crispy, 8 minutes. Drain on a paper towel-lined plate, then chop. Pour off half of fat from skillet.
- 4** Add garlic, tomatoes, and spinach to skillet and cook over medium heat until fragrant and slightly wilted, 2 minutes. Season with salt and pepper, then add heavy cream, Parmesan, and 1/2 cup of reserved pasta water. Simmer 5 minutes.
- 5** Add cooked pasta and toss until fully coated, then add chicken and bacon and toss until combined. (For a looser sauce, stir in more reserved pasta water.)
- 6** Garnish with basil before serving.

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**CyanScissors**

12 January, 2019



Our favorite pasta recipe. We add 1 cup fresh cut mushrooms, save about 1/2 cup of pasta water and add frozen peas or asparagus. We always use fresh cherry tomatoes and cut them in half. Also we add about 1 tablespoon of red chili flakes.

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