

Carrot Spirals with Grilled Chicken and Marinara Sauce

INGREDIENTS

serving size: 2

- 1 (12-ounce) package Green Giant Veggie Spirals™ Carrot
- 1 cup marinara sauce
- 8 ounces cooked diced grilled chicken breast

DIRECTIONS

1. Cook Green Giant Veggie Spirals™ Carrot according to package directions, drain and keep warm.
2. In a large nonstick skillet, heat marinara sauce over medium heat, stirring occasionally until simmering. Add the diced grilled chicken and heat for 2-3 minutes.
3. Add the carrot spirals and gently toss together until combined. Serve hot.

Serving Suggestion: Top with sautéed capers and chopped black olives for a Puttanesca style version. Add sautéed mushrooms, onions, and bell peppers for a quick Cacciatore style version.

For more recipes, visit EasyHomeMeals.com!

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Recipe courtesy of Green Giant

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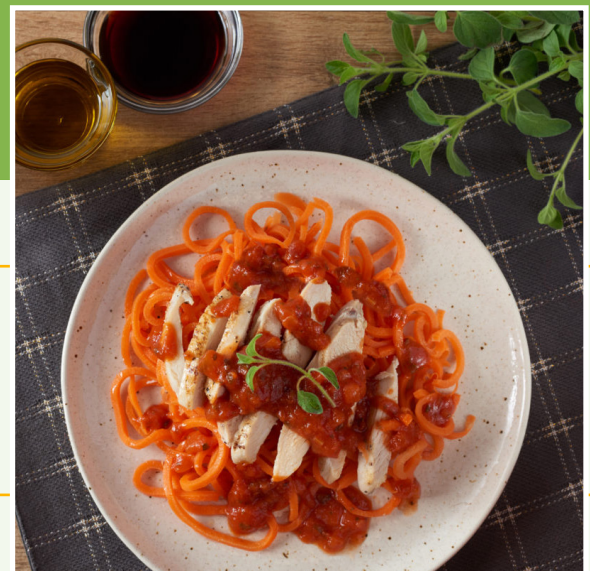
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