## Quick Chicken, Broccoli & Pasta Skillet

## **INGREDIENTS**

2 servings

- 1 bag Birds Eye® Veggie Made Penne with Olive Oil, cooked according to package directions
- 1/2 lb. boneless skinless chicken breast, thinly sliced
- 2 cloves garlic, chopped
- 1 Tbsp. olive oil
- 1 bag Birds Eye® Steamfresh Broccoli Florets, cooked according to package directions
- 2 Tbsp. shredded parmesan cheese



Recipe courtesy of Birds Eye

#### **DIRECTIONS**

- 1. Season chicken, if desired, with salt and ground black pepper. Heat oil over medium-high heat in 12-inch nonstick skillet and cook chicken, stirring occasionally, 5 minutes or until browned and almost done. Add garlic and cook 30 seconds.
- 2. Stir in broccoli and vegetable pasta and toss to combine. Cook 1 minute, stirring occasionally, until heated through.
- 3. Sprinkle with shredded parmesan cheese.

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