



Creamy Chicken, Broccoli & Bacon Pasta

Ingredients:

1lb chicken breast
1/2 lb diced bacon
2 cups broccoli florets
1 lb pasta (we used elbow macaroni)
1/2 onion, finely diced
1 clove garlic, minced
1/4 cup grated parmesan cheese
1 1/2 cups chicken stock
1/4 cup cream or milk
2 tsp salt
1 tsp each; garlic powder, black pepper, thyme

Directions:

In a large deep pan, over medium-high heat, cook bacon until it starts to crisp up and curl. Add chicken and onions to the pan, season with salt, pepper, garlic powder and thyme. Cook, stirring constantly until chicken is cooked through and bacon is crispy - about 8-10 more minutes. Pour extra fat out of the pan.

Meanwhile, bring a large pot of salted water to a boil. Add broccoli and pasta, and cook pasta according to package directions. Drain and set aside.

Once chicken and bacon is cooked, add garlic and stir in just until you can smell it. Add chicken stock, and use a wooden spoon to break up any browned bits on the bottom. Bring to a boil, and then reduce heat to low.

Add cream and parmesan cheese. Stir frequently until all of the cheese is melted. Let simmer for about two minutes, until the sauce thickens.

Add pasta and broccoli to pan and stir to combine all of the ingredients. Let simmer on low for another 2-3 minutes. Serve right away with extra parmesan cheese.