Creamy Chicken and Broccoli Pasta

Ingredients:

- 12 oz rigatoni or pasta of choice
- 2 tablespoons olive oil
- 2 chicken breasts, cubed
- 2 cups broccoli florets
- 4 garlic cloves, minced
- 1 1/2 cups heavy cream
- 1/2 cup grated Parmesan cheese
- 1/2 cup chicken broth
- 1 teaspoon Italian seasoning Salt and pepper, to taste
- Fresh parsley, chopped (optional, for garnish)

Directions:

1. Bring a large pot of salted water to a boil. Cook the rigatoni according to package instructions until al dente.
    1. During the last 2 minutes of cooking, add the broccoli florets.,
    2. Drain and set aside.
2. In a large skillet, heat olive oil over medium-high heat. Add the cubed chicken and season with salt, pepper, and Italian seasoning. Cook for 6-8 minutes, stirring occasionally, until the chicken is golden brown and cooked through.
    1. Remove the chicken from the skillet and set aside.,
3. In the same skillet, add the minced garlic and cook for about 30 seconds until fragrant.,
    1. Make the Sauce: Lower the heat to medium and add the chicken broth and heavy cream. Stir well to combine and simmer for about 3-4 minutes until slightly thickened.
4. Stir in the grated Parmesan cheese and continue to cook, stirring, until the sauce is smooth and creamy.,
5. Add the cooked pasta, broccoli, and chicken back into the skillet.
    1. Toss everything together until well coated in the sauce.
    2. Adjust seasoning with extra salt and pepper if needed.,
    3. *Garnish with fresh chopped parsley if desired.
6. Serve immediately while hot and creamy!

Prep Time: 10 minutes Cook Time: 20 minutes Total Time: 30 minutes Servings: 4-5 servings Calories: Approximately 540 kcal per serving

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