



Garlic Chicken Primavera with Goat Cheese

Ingredients

1 tbsp Butter
1 tsp Garlic Herb Seasoning
4 oz Fire Grilled Chicken Breast Chunks APN 7907068
1 tbsp Extra Virgin Olive Oil
1 tsp Garlic Sauce
3 oz Petite Broccoli & Veggies Salad
6 oz Fusilli Pasta, cooked
¾ cup Heavy Cream
¼ cup Goat Cheese
¼ cup Shaved Parmesan
2 tbsp Fresh Basil
Kosher Salt
Fresh Cracked Pepper

Preparation

1. In a hot saute pan, heat butter and quickly add garlic herb seasoning to butter to bloom the flavors. Add chicken and saute to heat through and lightly brown. Remove from pan.
2. Add 1 more tablespoon of butter and olive oil to pan along with the garlic sauce. When garlic becomes aromatic, add the veggies and saute for 1 minute.
3. Add the pasta and toss to incorporate the ingredients. Add the cream and bring to a boil. Once at a boil, quickly add the goat cheese and parmesan cheese and toss to coat. Thicken slightly, if needed, and plate. Adjust with salt as needed.
4. Garnish with a chiffonade of basil and fresh cracked pepper.