

"Hudson's Recipe of the Week"

at Hudson's Supermarket, Harrison, AR

"Penne with Chicken and Asparagus "

Ingredients

- 1 (16 ounce) package dried penne pasta
- 5 Tablespoons olive oil, divided
- 2 Skinless, boneless chicken breast halves - cut into cubes
- Salt & Pepper to taste
- Garlic powder to taste
- 1/2 Cup low-sodium chicken broth
- 1 Bunch slender asparagus spears, trimmed, cut on diagonal into 1-inch pieces
- 1 Clove garlic, thinly sliced
- 1/4 Cup parmesan cheese

Aisle

- 6
- 8
- Meat
- 8
- 8
- 7
- Produce
- Produce
- Dairy

Directions

1. Bring a large pot of lightly salted water to boil. Add pasta, and cook until al dente, about 8 to 10 minutes. Drain, and set aside.
2. Warm 3 tablespoons olive oil in a large skillet over medium-high heat. Stir in chicken, and season with salt, pepper, and garlic powder. Cook until chicken is cooked through and browned, about 5 minutes. Remove chicken to paper towels.
3. Pour chicken broth into the skillet. Then stir in asparagus, garlic, and a pinch more garlic powder, salt, and pepper. Cover, and steam until the asparagus is just tender, about 5 to 10 minutes. Return chicken to the skillet, and warm through.
4. Stir chicken mixture into pasta, and mix well. Let sit about 5 minutes. Drizzle with 2 tablespoons olive oil, stir again, then sprinkle with Parmesan cheese.



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