

Sue's Chicken & Broccoli Pasta



Prep: 15 minutes



Cook: 20 minutes



Serves: 4



TIP

You could also add some bacon to this dish.

Ingredients

- 400g chicken thighs
- 1 Tbsp crushed garlic (home brand jar)
- 2 bunch broccoli
- 2 Tbsp chicken stock powder
- 2 cups penne pasta
- 150ml cream
- olive oil
- ground pepper

Cooking steps

1. Heat oil in pan and sauté chicken
2. Add garlic to personal taste and stir with chicken
3. While chicken is cooking, in a separate pot boil water and add pasta
4. After pasta has been cooking for 5 minutes add broccoli and cook to desired consistency
5. Drain pasta keeping half a coffee cup of the pasta water for the sauce
6. Add pasta, broccoli and pasta water to the chicken and stir to combine
7. Mix in chicken stock powder
8. Add cream and mix in
9. Add pepper to taste