

## Chicken Linguini



### Sirve:

6 Servings

### Pieza:

7 Qt./6.6 L Roaster with Cover

**Valora:** ☆☆☆☆☆

### Contribuido por:

Brenna Patton

[Agregar un Comentario](#)

### Descripción de la Receta:

Here's a treat for you! Filled with succulent pieces of chicken and a creamy parmesan sauce, this recipe is sure to be a hit with everyone in your family! It's as easy as 1-2-3! Throw everything in and you'll have a delicious meal in less than 20 mins! To complete the dish, serve with a side salad and garlic bread.

1 lb  
chicken breast, ½ inch pieces  
(1/2  
kg)  
8 oz  
baby spinach leaves, divided  
(226  
g)  
7 oz  
sun-dried tomatoes, in oil  
(54  
g)  
1 yellow onion, sliced

6 garlic cloves, sliced  
 1 lb  
 dry linguine  
 (1/2  
 kg)  
 2 tsp  
 Italian seasoning, dried  
 (5  
 g)  
 2 tsp  
 salt  
 (5  
 g)  
 1 tsp  
 fresh ground pepper  
 (2  
 g)  
 1 tsp  
 crushed red pepper flakes  
 (2  
 g)  
 4 cups  
 reduced sodium chicken stock  
 (898  
 ml)  
 1 cup  
 white wine  
 (237  
 ml)  
 4 oz  
 parmesan cheese  
 (113  
 g)

#### Preparación :

1. Preheat roaster over medium-high heat, approximately 5-7 minutes or until several drops of water sprinkled on the pan skitter and dissipate.
2. Add chicken, half of the spinach, tomatoes, onion, garlic, linguine, Italian seasoning, salt, pepper and crushed red pepper to roaster.
3. Pour chicken stock and white wine over the top, cover and bring to a boil.
4. When Vapo-Valve™ begins to click steadily, reduce heat to low and cook for 7-9 minutes until pasta is al dente, toss pasta occasionally to combine.
5. Turn off heat and add in remaining spinach and parmesan cheese. Toss to combine. Melted cheese will create the pasta sauce with the remaining liquid in the roaster.
6. Taste and adjust seasonings as needed.
7. Serve with a side salad and garlic bread.

#### Información nutricional por ración

**Calorías:** 458  
**Grasa Total:** 10g  
**Grasa** 4g  
**Saturada:**  
**Colesterol:** 16mg  
**Sodio:** 900mg  
**Carbohidratos:** 59g  
**Fibra** 5g  
**Dietética:**  
**Azúcar:** 2g  
**Proteína:** 24g