



30-Minute Meals by Jaclyn SICILIAN CHICKEN PENNE

with Sicilian Infused Olive Oil

SERVINGS: 4-6

PREPPING TIME: 10 MIN

COOKING TIME: 30 MIN

INGREDIENTS

3 lbs thin boneless,
skinless chicken breasts
2 pints heirloom
cherry tomatoes
8 oz baby spinach
16 oz penne pasta
6 oz Sicilian Infused
Olive Oil
1 tbsp minced garlic
1 tbsp crushed red pepper
Salt & black pepper,
to taste
Shaved Parmesan,
for finishing

DIRECTIONS

1. **Cook the chicken.** Season with salt and pepper and bake at 350°F for 30-40 minutes.
2. **Cook the pasta** according to package directions while the chicken bakes.
3. **Prep the vegetables.** Halve the tomatoes and wash and dry the spinach.
4. **Toss everything together.** While the drained pasta is still hot, add the tomatoes, spinach, garlic, and red pepper flakes. Drizzle with Sicilian EVOO and toss. The heat will gently wilt the spinach and soften the tomatoes.
5. **Finish** with sliced chicken and shaved Parmesan. Serve and enjoy!

An easy penne pasta with tender chicken, fresh tomatoes, spinach, Parmesan, and herb-forward Sicilian EVOO.