

Chicken & Asparagus Pasta Bake

Ingredients

- 1lb chicken breast cut in bite size pieces
- 2c shredded parmesan cheese
- 1 bundle of asparagus
- 1 box penne pasta
- 1tsp salt
- 1 tsp pepper
- 1 tsp basil
- 1 tsp garlic powder or 1 clove if you prefer fresh
- 1 pkg of sundried tomatoes cut up or fresh cherry tomatoes cut up
- 2Tb olive oil

Directions

1. Preheat oven to 350
2. In a large pot bring water to a boil for pasta
3. Meanwhile, in frying pan add oil and chicken on medium heat, add spices once the chicken is done, remove from pan. (I go ahead and just dump the whole thing in a large casserole dish.)
4. In the same pan, sauté the asparagus, when almost done and tomatoes (We like our veggies to be crunch so it usually is only about 5-7 min.
5. Place in dish with chicken.
6. Add 1 cup of parmesan cheese and mix well.
7. Drain the pasta and add to the mixture, mix well.
8. Cover with the remainder of the parmesan cheese and place in oven for about 15 min. (just long enough for the cheese to melt)