



PREP  
TIME  
10 min

COOK  
TIME  
30 min

TOTAL  
TIME  
40 min

SERVINGS  
6

Made with

# Penne Pasta with Lemon and Garlic Roasted Chicken Breast

## Ingredients

- 2 tbsp olive oil
- 1/4 tsp salt
- 3 each chicken breast, boneless skinless
- 6 each lemon slices, 1/8" thick
- 6 each garlic cloves, peeled and cracked
- 1 ½ cups water
- 3/4 cup milk
- 2 tbsp olive oil
- 1 box 5.5 oz PASTA RONI® Butter & Herb Italiano

## How to make it

1. In a medium saucepan, heat oil on high heat and sauté seasoned chicken breasts. Turn when brown on first side and add lemon and garlic to pan and reduce to medium heat to cook chicken breast thoroughly. Remove chicken, garlic and lemon and reserve warm.
2. In a medium quart sauce pan, bring 1 ½ cups water, 3/4 cup milk, 2 tbsp of olive oil, pasta and Special Seasonings to a boil. Reduce heat to medium.
3. Gently boil uncovered 7 minutes, stirring frequently.
4. Sauce will be thin. Do not overcook. Add cooked pasta and sauce to chicken sauté pan and heat while stirring gently. Top with reserved chicken breasts, lemon slices and garlic cloves.



PASTA RONI® Butter & Herb Italiano