

GUASTELLO'S VILLAGE MARKET

Chicken and Asparagus Pasta

Serves 4

Ingredients

10 ounces dried pasta
2 tablespoons olive oil
2 chicken breasts (boneless skinless, cubed)
Kosher salt (to taste)
Freshly ground pepper (to taste)
1/2 teaspoon oregano
3 garlic cloves (minced)
1 pound asparagus (trimmed and cut into 2-inch pieces)
1 tablespoon chicken bouillon base
4 ounces cream cheese (softened)
1 lemon (juice and zest)
1 teaspoon garlic powder
1/2 cup mozzarella cheese (shredded)
1/3 cup Parmesan cheese (grated)
1 tablespoon finely chopped parsley
Optional: 1/4 cup heavy cream or whole milk

Instructions:

Gather your ingredients.

Cook your pasta according to package directions. Reserve 1 1/2 cups of the cooking water just before you drain the pasta.

Season the chicken with about a teaspoon each of salt and pepper. Heat your olive oil in a sauté pan on medium high heat and add the chicken. Spread out the chicken so that the pieces are not overlapping. You may need to do this step in two batches, depending on the size of your pan.

Cook until browned on both sides. Toss in the oregano, stir well to distribute evenly, then remove the chicken from the pan and set aside.

Use the same pan to cook the asparagus. Add the minced garlic and asparagus. Sauté for about 2 minutes over medium-high heat, or until the asparagus is bright green but still firm and snappy. Remove the asparagus from the pan and set aside.

Add the reserved pasta water, chicken bouillon, lemon juice, and lemon zest to the pan. Bring to a simmer, then whisk in the mozzarella, cream cheese, and Parmesan cheese until the cheeses are melted and incorporated into the sauce. If you are adding heavy cream, add it now.

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Add the cooked chicken, asparagus, and cooked pasta to the pan along with the chopped parsley, and toss with the sauce. Add lemon slices and more parsley just before serving.

Garnish with extra Parmesan cheese and dig in!

Cook's Notes:

This pasta reheats really well. Just add a little cream or whole milk to a pan, heat it until simmering, then add in the leftover pasta and toss until coated and warmed through.

Make sure to use fresh lemon juice, not the bottled kind—the flavor really makes a difference.

Credit: recipetineats.com