

Pasta-Angel Hair Pasta with Chicken

2 tablespoons olive oil, divided
2 skinless, boneless chicken breasts cut into 1 inch cubes
1 carrot sliced diagonally into ¼ inch pieces
1 (10oz) package frozen broccoli florets, thawed
2 cloves garlic, minced
12 ounces angel hair pasta
2/3 cup chicken broth
1 teaspoon dried basil
¼ cup grated Parmesan cheese

1. Heat 1 tablespoon oil in a medium skillet over medium heat; add chicken. Cook, stirring, until chicken is cooked through, about 5 minutes. Remove from skillet and drain on paper towels.
2. Heat remaining oil in same skillet. Begin heating water for pasta. Add carrot to skillet; cook, stirring, for 4 minutes. Add broccoli and garlic to skillet; cook, stirring, for 2 minutes longer.
3. Cook pasta according to package directions. While pasta is cooking, add chicken broth, basil and Parmesan to skillet. Stir to combine. Return chicken to skillet. Reduce heat and simmer for 4 minutes.
4. Drain pasta. Place in large serving bowl. Top with chicken and vegetable mixture. Serve immediately.