

Creamy Chicken & Pasta Bake 🌞



Makes:

4 servings, 1-1/2 cups each

1-1/2 cups multigrain rotini pasta, uncooked

1 small bunch broccoli, cut into florets (about 3 cups)

1 lb. boneless skinless chicken breasts, cut into bite-size pieces

1/2 cup fat-free reduced-sodium chicken broth

2 oz. (1/4 of 8-oz. pkg.) PHILADELPHIA 🍷 Neufchatel Cheese, cubed

1 cup KRAFT 2% Milk Shredded Mozzarella Cheese, divided

2 Tbsp. KRAFT Grated Parmesan Cheese

HEAT oven to 375°F. Cook pasta in large saucepan as directed on package, adding broccoli for the last 3 min.

MEANWHILE, heat large nonstick skillet on medium-high heat. Add chicken; cook 3 min. or until no longer pink, stirring frequently. Stir in broth; simmer 3 min. or until chicken is done. Add Neufchatel; cook and stir on low heat 1 min. or until cream cheese is melted. Stir in 1/2 cup mozzarella.

DRAIN pasta and broccoli. Add to chicken mixture; mix lightly. Spoon into 8-inch sq. baking dish; cover.

BAKE 15 min. or until heated through. Sprinkle with remaining cheeses. Bake, uncovered, 3 min. or until melted. Let stand 5 min.

Add 1/2 tsp. dried basil leaves to skillet along with the chicken.

Substitute

Substitute 2-qt. casserole dish for the square baking dish.