

Chicken Fajita Pasta - One Pot Dish by Lynn's Recipes



Lynn demonstrates a great main dish, Chicken Fajita Pasta. This is a one pot dish that is very easy and quick to make. Adapted from kevinandamanda.com. Approximately 4 servings.

Ingredients:

- 2 Tablespoons olive oil
- 1 pound boneless, skinless chicken breasts
- 1 envelope of taco seasoning mix
- 2 cups diced onion
- 2 cups diced bell peppers
- 3-4 cloves garlic, minced
- 2 cups chicken broth
- 1/2 cup heavy cream
- 1 can diced tomatoes and green chilies
- 8 ounces penne pasta
- 1/2 teaspoon salt

Cut the chicken into bite-sized pieces. Season with half of the taco seasoning. In a 12 inch skillet (I used my Pampered Chef Rock Crok), heat 1 Tablespoon olive oil over high heat. When the oil is very hot, carefully add the chicken in a single layer and cook without stirring until one side is seared and browned, about 1-2 minutes. Flip the chicken to the other side and cook until browned. Remove the chicken to a plate and set aside.

Add the remaining 1 Tablespoon of olive oil to the skillet with the heat still on high. When the oil is very hot again, add the onions, bell peppers and remaining taco seasoning. Cook, stirring occasionally, until the vegetables are slightly blackened. Turn heat to low, add minced garlic

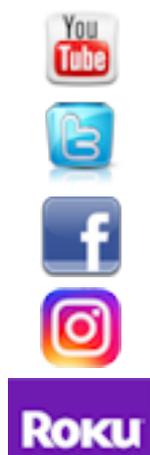
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and stir until fragrant and well combined about 30 seconds. Remove the vegetables to the plate with the chicken.

In the same skillet, add the broth, cream, diced tomatoes uncooked pasta and salt. Stir to combine and bring to a boil, then cover, reduce heat to medium-low and cook for 15 minutes until pasta is tender and most of the liquid is absorbed. Add the chicken and vegetables back into the skillet and stir to combine until heated through, about 2 minutes.

[Link to Homemade Taco Seasoning Mix](#)

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