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FAMILY-FRIENDLY

creamy chicken and spinach pasta

HANDS-ON TIME: 10 MINUTES | TOTAL TIME: 20 MINUTES | SERVES 4

- 3/4 pound gemelli, penne, or another short pasta**
- 1 cup frozen peas**
- 1 tablespoon unsalted butter**
- 2 cloves garlic, chopped**
- 1 cup heavy cream**
- 2 cups shredded rotisserie chicken (about half of a 2- to 2½-pound bird)**
- 5 ounces baby spinach (about 6 cups)**
- Kosher salt and black pepper**
- Grated Parmesan, for serving**

► Cook the pasta according to the package directions, adding the peas during the last minute of cooking. Reserve ½ cup of the cooking water. Drain the pasta and peas and reserve the pot.

► Melt the butter in the pasta pot over medium heat. Add the garlic and cook, stirring, until fragrant, about 30 seconds.

► Add the cream, chicken, spinach, and ½ teaspoon each salt and pepper to the pot and cook until the chicken is warmed through and the spinach is wilted, 2 to 3 minutes. Add the pasta and peas and toss to combine (add ¼ cup of the reserved cooking water if the pasta seems dry). Serve with the Parmesan.

TIP
Instead of rotisserie chicken, you can use two 4- to 6-ounce boneless, skinless chicken breasts. Cook in oil in a skillet over medium heat until cooked through, 7 to 8 minutes per side. Shred with 2 forks and use as directed.