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Chicken Carbonara Linguine

Prep Cook Time: 25 minutes

SERVES 4

Ingredients:

1 lb. Boneless chicken cutlets
8 oz Linguine Pasta
2 tablespoons canola or vegetable oil
½ cup cooked bacon pieces
1 ½ cups water
1 package light garlic herb spread
1 ½ cups frozen green peas
½ teaspoon salt
1/8 teaspoon pepper
¼ cup grated parmesan cheese

Steps

1. Cut chicken into bite-size pieces (wash hands.) Cook pasta following package instructions.
2. Preheat large sauté pan on medium high for 2-3 minutes. Place oil in pan, then add chicken; cook and stir for 4-5 minutes or until browned. Stir in back; cook 1-2 minutes to heat bacon.
3. Combine water and herb spread for sauce. Stir sauce and peas into chicken; bring to a simmer. Cook and stir 2-3 minutes to heat sauce. Stir in pasta, salt and pepper; spring with parmesan cheese.

Source Publix Aprons. For more great recipes visit www.publix.com/aprons.