

Grilled Chicken Breasts with Pasta and Fresh Vegetables



Ingredients (10 servings)

Amount	Measure	Name
1.50	lb	chicken breast boneless, skinless, grilled
2.00	tbsp	Olive oil
1.00	cl	Garlic chopped
1.00	x	Bell pepper, red julienne
1.00	x	Bell pepper, green julienne
2.00	cup	Carrots julienne
8.00	oz	Mushrooms, domestic sliced
1.50	qt	Penne pasta cooked
1.50	qt	Knorr Ultimate Roasted Chicken Base 6 X 1 Lb prepared
		Salt to taste
1.00	cup	Parmesan or Romano cheese
1.00	tbsp	Black Pepper
		Italian Parsley chopped to garnish

Preparation

1. Julienne cut chicken breasts.
2. In a sauté pan, heat oil and sauté garlic, red pepper, green pepper, carrots and mushrooms for 5 minutes.

3. Add pasta to vegetable mixture and chicken meat.

4. Ladle Knorr Ultimate Gourmet Edge Chicken Base into a soup bowl. Add vegetable/chicken/pasta mixture and mix well. Season to taste.

5. Garnish with cheese, black pepper and parsley.