

# Chicken Florentine Busiate Pasta

## With Mushrooms, Spinach and Cherry Tomatoes

**Prep time:** 15 mins    **Cook time:** 15 mins    **Total time:** 30 mins    **Serves:** 4 servings

*Chicken, spinach, mushrooms and pasta for a fast, flavorful pasta dish sure to satisfy.*

### Ingredients for 4 persons

- 1 lb Papa Vince Busiate Pasta
- 1 chicken breast, cut into 1/2 inch pieces
- 14 oz Cherry Tomatoes in tomato sauce
- 1/2 cup sliced Mushrooms
- 1/2 Onion, chopped
- 4 cups Spinach
- 1-2 cloves garlic, finely chopped
- 1 cup Vegetable Broth
- 2 tablespoons Papa Vince Extra Virgin Olive Oil (EVOO)  
salt and pepper and parmesan cheese to taste

### Instructions

1. Cook busiate pasta to al dente, according to package directions, then drain.
2. In a large skillet, saute the garlic, onion, and mushroom in hot oil for 3 to 4 minutes.
3. Add chicken breast, and season with salt and pepper.
4. Saute until no longer pink, stirring frequently. Don't overcook.
5. Add the vegetable broth, then the spinach followed by the cherry tomatoes on top.
6. Cover and cook down over medium heat for 4 or 5 minutes.
7. Toss frequently so spinach cooks down evenly.
8. Add pasta, a bit at a time, tossing and blending with other ingredients.
9. Sprinkle parmesan cheese over combined contents and serve immediately.