

One-Pan Santa Fe Chicken and Pasta

- 1 lb boneless chicken breasts or tenders
- 1 Tbsp vegetable or olive oil
- 1 Tsp **TSG Outrageously Garlic**
- 1 jar **TSG Black Bean and Corn Salsa**
- 1 can (14 oz) chicken broth
- 1 cup water
- 2 cups dry pasta (bowties or rotini, about 6-8 oz)
- 1/2 cup shredded cheddar cheese

1. Cut chicken into 3/4-inch pieces.
2. Heat oil in a 12-inch skillet with lid. Add chicken and TSG Outrageously garlic; sprinkle lightly with salt. Cook over high heat until chicken is opaque.
3. Stir in TSG black bean and corn salsa, chicken broth and water. Bring to a boil.
4. Stir in pasta. Reduce heat slightly, cover and cook 10 to 14 minutes or until pasta is tender; stir and add water, 1/4 cup at a time, if needed.
5. Remove pan from heat. Stir in cheese and serve immediately.

Makes 4 servings