

Blush Chicken Pasta with Whipped Ricotta



Preparation time: 45 min

Difficulty: Easy

Ingredients

- Black pepper: 1 tsp
- Fresh parsley: for garnish, optional
- Ground chicken: 1 lb
- Italian seasoning: 2 tsp
- Olive oil: 2 tbsp + more for drizzling
- Parmesan cheese: ½ C
- Red chili flakes: ½ tsp
- Reserved Pasta Water: ½ C
- Ricotta cheese: ½ C
- Salt: 1 tsp
- Smoked paprika: 1 tsp
- Sour cream: ½ C
- Ziti Noodles, cooked according to package directions: 1 lb

For this recipe we used:

Strained Tomatoes 13.8 oz



Preparation

Need a delicious recipe to kickstart the week? Try this scrumptious protein-packed pasta recipe that's sure to please any hungry eater! Ground chicken, cream, cheese, and Pomi tomatoes blend perfectly to create a creamy, savory sauce!

Instructions:

1. In a large pot, heat 2 TBSP olive oil. Add the ground chicken, salt, pepper, chili flakes, paprika, and italian seasoning. Cook until chicken is browned.
2. Add the sour cream, and both boxes of Pomi tomatoes. Stir to combine, and bring to a simmer. Simmer, stirring occasionally, for 25 minutes.
3. Stir in the reserved pasta water and the cooked pasta.
4. Top with parmesan cheese and fresh chopped parsley.
5. Add the ricotta to a small food processor or blender with a drizzle of olive oil and salt and pepper to taste. Whip until smooth. Add to pasta with an extra drizzle of olive oil and sprinkle of red chili flakes.
6. Serve.