

Lemon Chicken Tomato Artichoke Pasta



Preparation time: 20 min

Difficulty: Easy

Ingredients

- Artichokes (drained and chopped): 1 can
- Capers (drained): 2 tbsp
- Chicken breasts: 3
- Lemon: 1 (juiced)
- Penne pasta: 8 oz
- Pepper: 1 tsp
- Salt: 1 tsp

For this recipe we used:

Crushed Tomatoes with Onion 1 box



Preparation

Know what's beautiful about Italian dishes? Most times, you can prepare delicious meals without all the fuss. Cap off your Friday night with an easy-to-prepare Tomato Artichoke Penne Pasta recipe!

Directions:

1. Cook penne pasta according to instructions, drain and leave to the side.
2. Season chicken breasts with salt and pepper.
3. Heat a pan on the stove with 1 tbsp oil until hot (about 2 minutes).
4. Place chicken breasts on the pan and sear the first side for 5-minutes. Flip and sear second side for additional 5- minutes, or until the chicken breast is cooked fully through.
5. Remove chicken from the pan and leave to the side on a cutting board.
6. In a pan that cooked chicken, add Pomì Crushed Tomatoes with Onion and cook on low for 1 minutes, until slightly warm.
7. Add chopped artichokes and capers, along with the juice from 1 lemon. Stir together and let combine, about 2 minutes.
8. While sauce combines, chop chicken in ½" pieces. Add chicken and drained pasta to the pan and stir to toss.
9. Serve while hot.