

Asparagus and Chicken Pasta

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Asparagus and chicken get a home-style Italian makeover with a basil-wine sauce. Served over pasta with Parmesan cheese, it makes for a satisfying summer meal-in-a-bowl.

Ingredients:

1 pound pasta, penne or any type you like
8 asparagus spears, cut into 2-inch pieces
1 tablespoon olive oil
4 4-ounce skinless chicken breasts, cut into thin strips
1 teaspoon dried basil
½ teaspoon salt
½ teaspoon black pepper
¼ cup white wine
½ cup parmesan cheese

Directions:

1. Cook the pasta in a pot of boiling water according to package directions, 9 to 10 minutes. Drain and set aside.
2. Meanwhile, heat the olive oil in a large skillet over medium. Add chicken and cook until lightly browned, 5 to 7 minutes, stirring. Add asparagus and basil and cook until softened, 3 minutes.
3. Add salt, pepper, and wine; bring to a boil over high heat, reduce, and simmer until liquid is almost gone and chicken is cooked through, 3 to 4 minutes.
4. Add reserved pasta and the parmesan cheese to skillet; toss to coat and serve immediately.