

Chicken-Alfredo Baked Penne:

Ingredients For Chicken-Alfredo Baked Penne:

2 pound uncooked chicken tenders non breaded, cut into chunks:

1 box (16 oz) penne pasta:

Salt and pepper to taste:

2 jars (16 oz each) Alfredo sauce:

1 bag (12 oz) frozen broccoli cuts, thawed:

2 cups shredded mozzarella cheese (8 oz):

How To Make Chicken-Alfredo Baked Penne:

1.) In large pot of water, cook penne pasta until al dente as directed on box.

2.) Drain; return pasta to pot.

3.) Meanwhile, heat oven to 350°F. In 10- to 12-inch nonstick skillet, heat olive oil over medium heat.

4.) Add uncooked chicken tenders; season with salt and pepper.

5.) Cook 5 to 7 minutes or until chicken is no longer pink in center.

6.) Add chicken and broccoli to pasta; stir to combine.

7.) Stir in alfredo sauce until well blended.

8.) Pour mixture evenly into ungreased 13x9-inch (3-quart) glass baking dish.

9.) Sprinkle cheese evenly over top.

10.) Bake 30 to 40 minutes or until heated through in center and cheese is melted

Times Stats For Chicken-Alfredo Baked Penne:

Prep 15 Minutes:

Bake Time 30 - 40 Minutes:

Total Time 45 - 55 Minutes: