



Chicken Kale Pasta

Ingredients:

- 1 lb penne pasta (regular or whole wheat)
 - 1-1/2 lbs skinless boneless chicken breast cut into approximately 1" x 1" cubes
 - Kosher salt
 - Freshly ground pepper
 - 2 tbsp extra virgin olive oil
 - 2 tbsp butter
 - 4 garlic cloves, minced
 - 1 cup reduced sodium chicken broth
 - 3/4 cup dry wine
 - 5 oz. kale, steamed and coarsely chopped
 - 2 cups grape tomatoes, halved
 - 1 cup (4 oz) shaved Parmesan cheese
- Lorraine added:
- 8 oz sliced mushrooms
 - 1/2 cup green onions
 - 2 Jalapeno peppers, diced (with seeds)

1. Prepare pasta according to package directions. Drain. Return pasta to Dutch oven, cover and keep warm.
2. Season chicken with salt and pepper. Cook chicken in a single layer in hot oil and melted butter in a large skillet over high heat without stirring for 1-2 minutes. Turn chicken. Cook 2 minutes or until done. Transfer chicken to a plate.
3. Add garlic to skillet. Reduce heat to medium. (If using Lorraine's additions, add them here. (mushrooms, onions, peppers) Cook, stirring constantly for 30 seconds. Add broth and wine, stirring to loosen browned bits from bottom of skillet. Simmer 6-8 minutes or until liquid is reduced by half. Add kale, stirring until kale wilts.
4. Add kale mixture to reserved pasta. Stir in tomatoes, 1 cup shaved Parmesan and reserved chicken. Toss gently. Top and serve with additional shaved Parmesan.