

Basil Chicken over Angel Hair

By: Joe Immordino

Food Service Director



Ingredients

1 (8 ounce) package angel hair pasta
2 teaspoons olive oil
1 clove garlic, chopped
2 1/2 cups chopped tomatoes
2 cups boneless chicken breast halves, cooked and cubed
1/4 cup chopped fresh basil
1/2 teaspoon salt
1/8 teaspoon hot pepper sauce
1/4 cup Parmesan cheese

Instructions

In a large pot of salted boiling water, cook angel hair pasta until it is al dente, about 8 to 10 minutes. Drain, and set aside.

In a large skillet, heat oil over medium-high heat. Saute the onions and garlic. Stir in the tomatoes, chicken, basil, salt and hot pepper sauce. Reduce heat to medium, and cover skillet. Simmer for about 5 minutes, stirring frequently, until mixture is hot and tomatoes are soft.

Toss sauce with hot cooked angel hair pasta to coat. Serve with Parmesan cheese.