

# One-Pan Chicken Bucatini

30 min. | 4-6 servings

## Ingredients

- 1 tablespoon extra virgin olive oil
- 1 1/2 lbs. boneless, skinless chicken breasts, cut in 1-inch cubes
- 1/2 teaspoon salt
- Freshly ground black pepper
- 2 15-oz cans diced tomatoes with basil, garlic and oregano
- 1/2 can of artichoke hearts, chopped
- 2 cups water
- 16 oz whole-wheat Bucatini or fettucine pasta
- 4 ounces Parmesan or reduced-fat feta cheese, divided
- Fresh parsley or basil, finely chopped



## Instructions

1. In a large pot with a lid, heat the olive oil and saute the chicken for 8-10 minutes, or until cooked through. Add salt and pepper (to taste).
2. Add the diced tomatoes, artichoke hearts and water. Stir in the pasta and cook, uncovered, for 5 minutes. Cover and let cook an additional 10 minutes.
3. Remove the lid, stir, then add half of the cheese. Stir once more, then let cook uncovered for 5 additional minutes. Serve warm, sprinkled with remaining cheese and fresh parsley or basil.

Recipe provided by [St. Elizabeth Healthcare](#). To see more great recipes, [click here](#).