

CHICKEN GARDEN MEDLEY

Preparation: **15** minutes | Cooking: **20** minutes | Servings: **4**

INGREDIENTS

1 pound boneless, skinless chicken breasts
1 small yellow squash
1 small zucchini
8 ounces angel hair pasta
3/4 cup chicken broth
1/2 cup julienned sweet red pepper
1/2 cup julienned green pepper
1/2 cup half-and-half cream
1/4 cup butter
1/4 cup thinly sliced onion
1 garlic clove
2 tablespoons all-purpose flour
2 tablespoons shredded parmesan
1/2 teaspoon salt
1/4 teaspoon pepper



INSTRUCTIONS

In a large skillet, sauté chicken and garlic in 2 tablespoons butter for 10 to 12 minutes or until chicken juices run clear. Add vegetables. Cook until crisp-tender; remove from skillet and set aside. In the same skillet, melt remaining butter. Add flour, salt and pepper; stir to form a smooth paste. Gradually add broth. Bring to a boil; cook and stir for 2 minutes or until thickened. Stir in cream and heat through. Add chicken and vegetables; stir until well mixed. Place pasta in a greased two-quart baking dish. Pour chicken mixture over top. Sprinkle with parmesan. Cover and bake at 350 degrees for 15 minutes; uncover and bake 5 minutes longer.