

Penne with Chicken-Artichoke Wine Sauce

Ingredients

12 oz Penne Pasta
2 T Olive Oil
1 1/2 lb Chicken Breasts (cut into bite-sized pieces)
4 clv Garlic (minced)
1/2 c White Wine
1/2 t Salt
1/4 t Black Pepper
2 cn Artichoke Hearts (15-oz rinsed, drained, finely chopped)
1/2 c Parmesan Cheese (grated)
1/3 c Basil (finely chopped)

Instructions

1. Cook pasta according to package directions, omitting salt and fat.
2. Heat oil in a large skillet over medium-high heat. Add chicken to pan; saute 2 minutes or until browned. Add garlic; saute 1 minute. Add wine, salt, pepper, and artichokes; simmer 5 minutes or until sauce is thickened and chicken is done. Remove from heat; stir in cheese and 1/3 cup basil, if desired.