Penne with Chicken-Artichoke Wine Sauce

Ingredients

- 2 T Olive Oil
- 1 1/2 lb Chicken Breasts (cut into bite-sized pieces)
- 12 oz Penne
- 8 clv Garlic (minced)
- 1/2 c White Wine
- 1 t Salt (plus 1 tablespoon)
- 1/2 t Black Pepper
- 1 t Garlic Powder
- 1 T Flour
- 2 cn Artichoke Hearts (14 ounces)
- 1 Shallot (sliced)
- 1/2 c Parmesan Cheese (grated)
- 1 t Dried Basil
- 1/2 c Parsley (chopped)

Instructions

1.In a medium bowl add chicken. Season with 1/2 teaspoon salt, 1/4 teaspoon black pepper, and garlic powder. Mix well then add the flour and mix to coat chicken. Set aside.

2.Heat 1 tablespoon oil in a large skillet over medium-high heat. Add chicken to pan; saute 2 minutes or until browned on one side then flip to the second side. Cook for another 3-5 minutes until chicken is cook through. Transfer to a plate.

3.Meanwhile, bring a medium pot to a boil on high heat then add 1 tablespoon of salt. Add pasta and cook for 3 minutes. Let the pasta sit in the water while you continue cooking.

4.Add another tablespoon of oil then turn on the heat to medium. Add garlic and shallots then saute

Penne with Chicken-Artichoke Wine Sauce

for 1 minute. Add wine, 1/2 teaspoon salt, 1/4 teaspoon pepper, dried basil, and artichokes; simmer 5 minutes or until sauce is thickened.
5.Add cooked pasta and 1/2 cup of pasta water. Stir in the cheese and mix well then sprinkle the parsley on top and mix again. Serve immediately with extra cheese on the side.