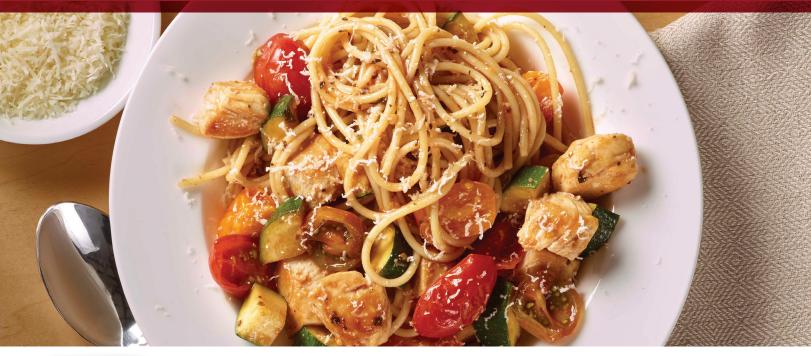
SEARED CHICKEN & PASTA

USING TOMATO BALSAMIC SAUCE

Serves:

Total Time: 20min





TOMATO

A CLAM SHACK FAVORITE

NET WT 8 OZ (227g)

INGREDIENTS

1/2 bottle (4 oz)

Blount Clam Shack Tomato Balsamic Sauce



1 lb Chicken Breast



1/2 box Spaghetti



l Large Zucchini



1 cup 1/2 cup
Cherry Parmigiana
Tomatoes Reggiano
(grated)



Salt Pepper Olive Oil

COOKING INSTRUCTIONS

PREP

- Preheat oven to 375°F
- Wash and dry all produce.
- Cut **zucchini** into ½" quarter moons.
- Halve cherry tomatoes.
- Pat **chicken** dry, dice into ½" pieces. Season with **salt** and **pepper.**

2 COOK PASTA

 Bring a medium pot of salted water to boil. Cook the pasta until al dente according to package directions.
 Drain and immediately rinse the pasta under cold water. Transfer to a large bowl and toss in a drizzle of olive oil to prevent sticking. Set aside.

COOK CHICKEN

- Meanwhile, Preheat an oven-safe, non-stick pan on medium/high heat. Add olive oil and heat about 1 minute, till hot. Add the diced chicken; sauté for about 5 minutes or until it begins brown. Add the zucchini and cherry tomatoes, sauté 2-3 minutes. Add Tomato Balsamic Sauce and heat until contents begins to simmer.
- Transfer pan to the oven and bake until chicken in fully cooked.*

4 FINISH & SERVE

 Remove pan from the oven. Transfer contents of pan to the bowl with the pasta. Sprinkle the parmigiana reggiano over the top and serve.

*Chicken is fully cooked when internal temperature reaches 165° F.





