

Edith's Daughter

Recipes

Creamy Chicken Penne

4-6 slices bacon
2-3 chicken breasts sliced/chunked
Salt & Pepper to taste
2+ teaspoons Italian season
1+ teaspoon Paprika
2 cloves garlic minced
2 cups spinach
4 tomatoes diced
1 1/2 cups cream or 1/2 & 1/2
1 1/2 cups shredded parmesan
1/2 teaspoon red pepper flakes
1 box penne pasta

In a deep skillet, fry the bacon until crispy. Remove to a paper towel to drain, and chop (I cut mine with a kitchen scissors.)

In the same skillet, cook the chicken chunks with salt, pepper, Italian season and paprika

Add garlic and cook until soft

Add spinach and tomatoes and cook until spinach is wilted

Add the cream and parmesan and bring to a boil/simmer

Add the penne and bacon and stir until fully coated in sauce. Stir in the red pepper flakes if desired.