

Recipe: Spicy Chicken Pasta

Description: One of our favs, especially if you love pasta but want to step out of your cream/red sauce box. This is a sweet and spicy combination that's pretty easy to alter to your own taste buds. For example, if you're not a super spicy fan, ease up on the pepper flakes.

Serve with: Salad, toasted bread

Servings: 4

Ingredients:

- 2 Chicken Breast - sliced
- 8 - 10 oz. Penne Pasta
- 1 cup. Mozzarella Cheese
- Green Onion

Marinade:

- $\frac{1}{3}$ cup Olive Oil
- 1 tsp. Garlic
- 2 Tbsp. Brown sugar
- 4 tsp. Soy sauce
- $\frac{1}{2}$ tsp. Red pepper flakes

Directions:

1. Slice chicken breast and place into bowl.
2. Add all marinade ingredients to the bowl and mix well. Let marinate for at least 30 minutes.
3. After 30 minutes of marinating, add chicken and all the marinade leftover to a hot pan.
4. While chicken is cooking, boil water for pasta. When water is ready, boil pasta until cooked.
5. When chicken is cooked, add cooked pasta into the pan with chicken and mix together.
6. Add mozzarella cheese and mix until cheese is melted.
7. Serve in bowls and top with chopped green onion.

Notes: Control the level of spicy with how much / little Red pepper flakes you add to the marinade.