


Rush Hour Recipe



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Roasted Cherry Tomato, Spinach, and Asiago Pasta

Ingredients

- 1 Rotisserie chicken, deboned and cut into bite-sized pieces
- 3 Cups cherry or grape tomatoes, halved
- 1/4 Cup balsamic vinegar
- 2 Tbsp. olive oil
- 2 cloves garlic, minced
- 1 tsp. salt and pepper
- 1 bag baby spinach leaves, about 4 cups
- 1 package thin spaghetti
- 1/2 Cup asiago cheese
- 1/4 Cup chopped fresh basil or parsley


Cooking Directions

Preheat oven to 400. Toss the tomatoes with balsamic vinegar, olive oil, garlic, salt, and pepper. Spread the tomatoes on a foil-line baking sheet

Roast the tomatoes for 20-30 minutes or until shriveled and lightly browned. Scrap the tomatoes and juices into a large bowl. Add the spinach.

Meanwhile, prepare the pasta according to package directions. Toss the pasta with the chicken, spinach, roasted tomatoes, asiago and basil.

Serve with additional cheese on the side.



Serves 6

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