



## Lemony Chicken Pasta

By The Canadian Living Test Kitchen

This recipe makes 4 serving(s)

### Ingredients

- 4 cups (1 L) penne pasta, (about 12 oz/375 g)
- 12 oz (340 g) boneless skinless chicken breasts
- 1 tbsp (15 mL) butter
- 3 cloves garlic, minced
- 1 cup (250 mL) light ricotta cheese
- 1/4 cup (50 mL) grated Parmesan cheese
- 1 tsp (5 mL) grated lemon rind
- 2 tbsp (25 mL) lemon juice
- 1/2 tsp (2 mL) salt
- 1/4 tsp (1 mL) pepper
- 1 Pinch nutmeg
- 4 cups (1 L) packed trimmed spinach, shredded

Nutritional information  
available online.



### Preparation:

In large pot of boiling salted water, cook pasta for 8 to 10 minutes or until tender but firm. Drain and return to pot, reserving 1/2 cup (125 mL) of the cooking liquid.

Meanwhile, cut chicken breasts crosswise into slices. In nonstick skillet, melt butter over medium-high heat; brown chicken, stirring occasionally, about 5 minutes. Add garlic; cook, stirring, for 1 minute.

Add reserved cooking liquid, ricotta cheese, half of the Parmesan cheese, the lemon rind and juice, salt, pepper and nutmeg; bring to simmer.

Add spinach; stir until wilted. Add to pasta and toss to coat. Serve sprinkled with remaining Parmesan cheese.