



DINNER TONIGHT

Pasta Poulet



FUN

Everyone at the table picks a person they would invite to dinner and explains why.



CONVERSATION

What is the greatest song ever written?





Pasta Poulet

INGREDIENTS

Serves 4-6

- 1 lb. boneless, chicken breast, cubed
- 2 tbsp. olive oil
- 4 cloves garlic, minced
- 4 medium tomatoes, diced
- 4-6 scallions, diced
- 1 1/2 c. chicken broth
- 2 tsp. oregano
- 1 tbsp. dried basil
- 1 tsp. salt
- 1/2 tsp. black pepper
- 1 lb. spaghetti, or other long pasta

INSTRUCTIONS

1. Cook the pasta according to package directions.
2. While the pasta is cooking, warm the olive oil in a skillet over medium heat. Add the garlic and saute for about 30 seconds, just until fragrant.
3. Add the chicken to the skillet and cook, stirring frequently, until lightly browned.
4. Season with the basil, oregano, salt, and pepper.
5. Add the chicken broth, stir to combine, and simmer for 5-7 minutes.
6. Add the tomatoes and scallions and cook for an additional 2-3 minutes, just until the tomatoes are softened.
7. Toss the chicken mixture with the cooked, drained pasta. Serve with Parmesan cheese as desired.

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