

Cheesy Chicken Pasta

- 8 ounces penne noodles
 - 2 Tablespoons unsalted butter
 - 1/2 cup diced red peppers
 - 1 Tablespoon minced garlic
 - 2 Tablespoons all purpose flour
 - 1 1/2 cups milk
 - 3 cups shredded cheddar jack cheese, divided
 - 1 (13 ounce) can chunk chicken (or 1 1/2 cups shredded chicken)
 - 1 Tablespoon ranch seasoning powder
 - pepper to taste
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- Prepare the noodles according to the package directions. Drain when finished cooking.
 - Melt the butter in a large skillet. Add the peppers and sauté for 1-2 minutes.
 - Add the garlic and flour and stir and cook for another 1-2 minutes.
 - Slowly whisk in the milk and cook on medium until thick. Add 2 cups of cheese and stir until melted and creamy.
 - Stir in the cooked pasta, chicken, ranch powder, and 3/4 cup cheese. Season to taste with pepper.
 - Sprinkle the remaining 1/4 cup cheese on top and cover until the cheese melts. Serves 6.

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