



sunsetgourmet.ca



BRUSCHETTA CHICKEN PASTA

2 Tbsp. **Bruschetta Seasoning Blend**, divided
1 lb. (454 g) cherry tomatoes, chopped
¼ cup + 1 Tbsp. olive oil, divided
Salt & freshly ground black pepper
1 box (454 g) capellini or spaghetti pasta
¾ lb. (.340 kg) boneless skinless chicken breasts
¼ cup freshly grated Parmesan cheese

In a large bowl, stir together tomatoes, ¼ cup olive oil, 1 tablespoon **Bruschetta Seasoning Blend** and salt & pepper; let sit for 15 minutes. Meanwhile, cook pasta in a large pot of boiling water, until al dente, 4 minutes. Drain and return to pot. Heat remaining olive oil in a large skillet over medium-high heat. Add chicken and 1 tablespoon **Bruschetta Seasoning Blend**, salt and pepper. Cook until chicken is no longer pink, about 10 minutes per side. Let rest for 5 minutes, then slice. Add tomato mixture and sliced chicken to the pasta and toss until combined. Top with Parmesan cheese and serve.