

Chicken Caprese Pasta

Ingredients:

1/4 cup sliced basil

3 chopped garlic cloves

2 10oz containers tomatoes

1/4 cup olive oil

1 tsp olive oil

1 tsp italian seasoning

Salt & pepper to taste

2 12-count Chick-fil-A® Grilled Nuggets,
chopped

1 lb fusilli pasta (or pasta of your choice)



Directions:

Wash hands for 20 seconds using soap and warm water. If not using chicken immediately, pop in the fridge as soon as possible after purchase and remove once ready for prep.

1. Pre-heat oven to 425 degrees.
2. Bring water to a boil.
3. Rinse and prepare vegetables and herbs.
4. Put tomatoes (whole), olive oil, salt and italian seasoning onto pan with foil; place into the now heated oven for 20 min.
5. Chop garlic and slice basil, set aside.
6. Place fusilli pasta into now boiling water.
7. After 20 min have passes, pull out the pan with your tomatoes and add chopped garlic (and chopped grilled nuggets, if cold) for 5 minutes in oven.
8. Drain pasta and remove pan from oven.
9. Place pasta into a bowl, add 1 tsp olive oil and mix.
10. Place all ingredients from the pan, ensuring tomatoes, seasoning and juices go into the bowl; mix.
11. Add sliced basil and chopped grilled nuggets into bowl and mix.
12. Add mozzarella and 1/4 tsp salt & pepper to the bowl, and toss again in pasta.