

Spicy Chicken Enchilada Skillet

- 1 lb boneless chicken, cut into small bite-sized pieces
- 1 Tbsp olive oil
- 2 Tbsp dried minced onion flakes
- 1 tsp garlic powder
- 1 jar (12oz) enchilada sauce
- 1 (15oz) can black beans, drained and rinsed
- 1/4 cup low-sodium chicken broth
- 1 cup salsa
- 1/2 cup heavy cream
- 8 oz campanelle pasta (or penne)
- 1 cup Pepper Jack cheese, shredded
- 2 Tbsp chopped fresh parsley or cilantro



Heat olive oil over medium high heat in a 12-inch oven safe skillet until hot. Add chicken and cook until browned. (It doesn't need to be completely cooked because it will continue to cook with the pasta)

Add onion flakes, garlic powder, enchilada sauce, black beans, broth, cream, and pasta. Bring to a boil. Reduce heat to low and cover skillet. Simmer for 15-20 minutes, until pasta is tender.

Remove skillet from heat. Top with cheese and sprinkle with parsley or cilantro. Broil until cheese is melted and bubbly.

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