# Chicken and Broccoli Alfredo

## Makes 4 Servings

## **Ingredients:**

- 8 ounces linguine pasta
- 1 cup fresh or frozen broccoli florets
- 2 cups cooked, chopped chicken breast (without skin)
- One 10.5-ounce can reduced sodium cream of mushroom soup
- 1/2 cup skim milk
- 1/4 cup grated or shredded Parmesan cheese

1/2 teaspoon black pepper

### **Directions:**

- 1. Prepare linguine in boiling water according to package directions in 3 quart saucepan. Pasta will take 9-10 minutes to cook.
- 2. Add broccoli during the last 4 minutes of cook time.
- 3. Drain pasta and broccoli well in colander.
- 4. Stir chicken, soup, milk, cheese and black pepper in saucepan until combined and smooth.
- 5. Add pasta and broccoli.
- 6. Cook until mixture is hot and bubbling, stirring often.
- 7. Serve with additional parmesan cheese if desired.

4 servings per container	
Serving size	(257g)
Amount per serving	
Calories	400
%1	Daily Value
Total Fat 8g	109
Saturated Fat 2.5g	13%
Trans Fat 0g	
Cholesterol 65mg	229
Sodium 170mg	79
Total Carbohydrate 49g	18%
Dietary Fiber 0g	09
Total Sugars 5g	
Includes 0g Added Sugars	09
Protein 32g	
Vitamin D 0mcg	09
Calcium 115mg	89
Iron 3mg	159
Potassium 329mg	89

# **Family Conversation Starter:**

What was your favorite class today?



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