## Chicken Bow Tie Sausage Pasta

Makes 6 Servings

## **Ingredients:**

1 tablespoon olive oil

2 garlic cloves

1/2 medium onion chopped

2 4 oz. chicken breasts boneless, skinless

1/2 pound turkey sausage

2 Roma tomatoes

1/2 medium bell pepper chopped

1 14.5 ounce can tomato sauce unsalted

1 16 ounce package bow tie pasta

1/2 tablespoon Italian seasoning

## **Directions:**

- 1. Bring a large pot of water to boil. Add pasta and cook 8 to 10 minutes; drain.
- 2. Cut chicken breast into large bite size pieces.
- 3. Cut sausage into large pieces. In a large, dep skillet over medium low heat, add oil, garlic and onion and sauté to flavor oil.
- 4. Add chicken and sausage to skillet and brown lightly.
- 5. Add tomatoes, tomato sauce and green peppers.
- 6. Add cooked, drained pasta to a skillet mixture.
- 7. Toss and serve.

Nutrition Fa	acts
6 servings per container Serving size (268g	
Amount per serving Calories	450
% D	aily Value
Total Fat 9g	12%
Saturated Fat 1.5g	8%
Trans Fat 0g	
Cholesterol 60mg	20%
Sodium 280mg	12%
Total Carbohydrate 63g	23%
Dietary Fiber 2g	7%
Total Sugars 6g	
Includes 0g Added Sugars	0%
Protein 28g	
Vitamin D 0mcg	0%
Calcium 44mg	4%
ron 5mg	30%
Potassium 564mg	10%
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## **Family Conversation Starter:**

If you could be one color what would it be and why?



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