

Portuguese Chicken Pasta

This Portuguese-inspired pasta dish is so flavorful and has plenty of veggie goodness. Made with garlic, onions, chicken, spinach, and pasta.



Main Dish

Portuguese

20 min

Total time

Easy

Difficulty

300

kcal / serving

Ingredients

- 1 Chicken Breast, cut into cubes
- 1/2 Onion, chopped
- 3 cloves of Garlic, minced
- 1 cup Pasta
- 1/4 cup Spinach
- Olive oil
- Salt and Pepper

Steps

- 1 Boil the pasta according to the package instructions.
- 2 Heat the olive oil in a pan over medium heat.
- 3 Add the chicken and give it a few minutes to brown.
- 4 Add the onion and garlic and cook until the onion is translucent.
- 5 Add the spinach and season with salt and pepper.
- 6 Add the cooked pasta and stir together.
- 7 Cook for another 5 minutes and serve.