

Foster's Body & Paint

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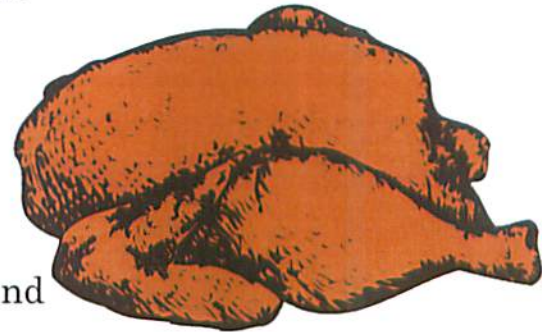
Chicken and Pasta Primavera

Ingredients:

- * 1 tablespoon margarine or butter
- * 3/4 pound boneless, skinless chicken breasts, cut in thin strips
- * 2 cloves garlic, finely chopped
- * 1 cup water
- * 1/2 cup dry white wine or water
- * 1 package Knorr Recipe Classics Vegetable Soup, Dip and Recipe Mix
- * 1/2 teaspoon freshly ground pepper
- * 8 ounces linguine, cooked and drained
- * Grated Parmesan cheese (optional)

Prep: 20 minutes

Cook Time: 12 minutes



Preparations:

- 1.) In large skillet, melt margarine over medium-high heat and cook chicken and garlic, stirring frequently. (5 minutes)
- 2.) Stir in water, wine and recipe mix. Bring to a boil over high heat, stirring constantly. Reduce heat to low and simmer 5 minutes, or until chicken is no longer pink.
- 3.) Toss chicken mixture with hot linguine.
- 4.) Serve, if desired, with grated cheese.

