

Chicken

Southwest Pasta Skillet

Philadelphia Cream Cheese

Servings: 5

Preparation Time: 10 minutes

Start to Finish Time: 22 minutes

1 pound boneless, skinless chicken breast, cut into bite-size pieces

1/2 cup green peppers, chopped

1 can (14.5 oz) diced tomatoes, drained

1 package (10 oz) frozen corn

1 tub (10 oz) Philadelphia Santa Fe Blend cooking creme

2 cups cooked rotini pasta, hot

1 cup shredded Monterey Jack cheese, divided

Cook and stir the chicken and peppers in a large nonstick skillet on medium-high heat for 6 to 7 minutes or until chicken is done. Add tomatoes, corn and cooking creme; cook and stir for 3 minutes.

Add pasta and 1/2 cup of shredded cheese; cook and stir for 1 to 2 minutes or until cheese is melted.

Top with remaining cheese; cover and remove from heat. Let stand until cheese is melted.

Per Serving (excluding unknown items): 110 Calories; 7g Fat (55.9% calories from fat); 6g Protein; 6g Carbohydrate; 1g Dietary Fiber; 20mg Cholesterol; 125mg Sodium. Exchanges: 0 Grain(Starch); 1 Lean Meat; 1/2 Vegetable; 1 Fat.