

PENNE WITH CHICKEN AND BROCCOLI

1/2 cup PLUS 3 Tbsp. I Can't Believe It's Not Butter!® Spread

1 cup grated Parmesan cheese

1 package (16 oz.) penne pasta

4 cups fresh or frozen broccoli florets, cut into bite-size pieces

1/4 cup all-purpose flour

3 boneless, skinless chicken breast halves (about 3/4 lb.), cut into strips

1 clove garlic, finely chopped

In large serving bowl, place 1/2 cup I Can't Believe It's Not Butter!® Spread and cheese; set aside.

In large saucepot, bring 5 quarts water to a boil. Add penne and cook uncovered 5 minutes. Add broccoli and cook 5 minutes or until penne is tender. Reserve 1 cup pasta water; drain.

Meanwhile, combine flour and, if desired, ground black pepper. Dip chicken in flour mixture, coating well. In 12-inch skillet, melt 2 tablespoons Spread over medium heat and cook chicken until chicken is thoroughly cooked. Add remaining 1 tablespoon Spread and garlic and cook, stirring constantly, 30 seconds. Remove chicken from skillet and keep warm.

In same skillet, add reserved 1 cup pasta water, scraping up brown bits from bottom of skillet. Add to large serving bowl and stir until Spread is melted and sauce forms. Add chicken, hot penne and broccoli; toss gently. Serve, if desired, with additional grated Parmesan cheese and pepper.