



Slap Ya Mama

Slap Ya Mama Cajun Products

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Slap's Chicken Bacon Pasta

Slap's Chicken & Bacon Pasta w/ Spinach & Tomatoes in a Cheesy Garlic Cream Sauce

Slap's Chicken Bacon Pasta is an easy to make pasta dish with chicken & bacon mixed in a cheesy garlic cream sauce with tomatoes and spinach.

Ingredients:

- 2 tbsp olive oil
- 1 lb chicken breast
- 2 tsp [Slap Ya Mama Original Blend Seasoning](#)
- ¼ tsp thyme
- ¼ tsp oregano
- ¼ tsp basil
- 3 medium tomatoes, cubed (large cubes)
- 6 garlic cloves, minced
- 2 tsp crushed red pepper
- 3oz spinach leaves
- 1 ? cup half & half
- 1 ? cup parmesan cheese, shredded
- 10oz penne pasta
- 7 bacon strips, cooked, drained and chopped
- ½ tsp [Slap Ya Mama Hot Blend Seasoning](#) (optional)
- ½ cup parmesan cheese, grated (topping)

Directions:

Season chicken breast evenly on both sides with Slap Ya Mama Original Blend Seasoning, thyme, oregano and basil; set aside.

In a large skillet with a lid, heat olive oil over high heat. Once oil is hot, reduce heat to medium, add chicken and cook until chicken is fully cooked through. Set chicken aside and keep warm (wrap in foil).

While chicken is cooking, bring a large pot of water to a boil and cook pasta according to directions on package. Drain and set aside.

In the same skillet over medium heat, add tomatoes, garlic and crushed red pepper, mix well. Add spinach and cover, trying to keep spinach on top of the tomatoes, stir occasionally. Cook for about 8 minutes or until spinach has wilted. Add half of the chicken (chopped into chunks) and half of the bacon. Mix well.



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Add half & half to skillet, increase heat to medium high heat and bring to a boil. Once boiling, reduce to medium low heat and add in shredded Parmesan cheese. Stir constantly until cheese melts and the sauce becomes creamy; about 2 minutes. Add penne pasta, bacon and Slap Ya Mama Hot Blend Seasoning; mix well and remove from heat.

Chop the remaining chicken into chunky pieces and top pasta with chicken. Serve, sprinkle Parmesan cheese if desired and enjoy.