

**Chicken Lorenzo** (under 30 minutes)

2 skinless, boneless chicken breasts, cut to bite-size pieces – about 10 ounces total

3/4 cup sun-dried tomatoes (in oil) drain, chop

1 Tbsp. basil - or more

1 Tbsp. butter

2 tsp. olive oil

1-1/2 cups chicken broth with 1 Tbsp. cornstarch to thicken

Spinach (or cut-up broccoli, which will need to be pre-cooked)

Pasta – campanelle is best. Or rotelle or linguini Or rice

Goat cheese, crumbled

Cook pasta.

Heat butter and oil in large skillet. Sauté chicken 8 – 10 minutes.

Add the rest.

Cook to reduce the liquid.

Spoon over the cooked pasta. Sprinkle goat cheese on top.