

SIMPLE CHICKEN SPAGHETTI



- 1 (16 ounce) package uncooked angel hair pasta**
- 3 tablespoons olive oil**
- 4 skinless, boneless chicken breast halves - cut into strips**
- 2 tablespoons chopped garlic**
- 2 tablespoons dried basil**
- 1 1/2 scoops SIMPLE SALSA SEASONING**
- salt and pepper to taste**
- 10 roma (plum) tomatoes, diced**
- 2/3 cup crumbled feta cheese (Substitute Parmesan if you like)**

Bring a large pot of lightly salted water to a boil. Add pasta and cook for 5 to 8 minutes or until al dente. Drain.

Heat olive oil in a large skillet over medium heat. Add chicken pieces, and cook, stirring until browned on the outside. Stir in the garlic, basil, Simple Salsa Seasoning, salt, and pepper, then mix in the tomatoes. Cook until tomatoes are semi soft, and chicken is cooked through. Toss with pasta, and serve with crumbled feta cheese on top.