

## **Pasta & Chicken Toscana**

12 ounces bow tie pasta

½ pound skinless and boneless chicken breast

½ cup water

1 teaspoon dried Italian seasoning

1 jar Classico di Toscana Portobello Mushroom Pasta Sauce

½ cup frozen peas

Cook bow tie pasta as package directs; drain. In medium skillet, combine chicken and wine; sprinkle chicken with Italian seasoning. Cover; simmer 20 minutes or until chicken is no longer pink. Remove chicken from skillet; reserve cooking juices. Slice chicken; return to skillet. Add pasta sauce and peas; heat through. Serve over hot pasta.

Makes 4 servings, 491 calories, 45.4 mg lycopene

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