

# Penne with chicken and asparagus

1 (16 ounce) package dried penne pasta  
5 tablespoons olive oil, divided  
2 skinless, boneless chicken breast halves - cut into cubes  
salt and pepper to taste  
garlic powder to taste  
1/2 cup low-sodium chicken broth  
1 bunch slender asparagus spears, trimmed, cut on diagonal into 1-inch pieces  
1 clove garlic, thinly sliced  
1/4 cup Parmesan cheese

Bring a large pot of lightly salted water to boil. Add pasta, and cook until al dente, about 8 to 10 minutes. Drain, and set aside.

Warm 3 tablespoons olive oil in a large skillet over medium-high heat. Stir in chicken, and season with salt, pepper, and garlic powder. Cook until chicken is cooked through and browned, about 5 minutes. Remove chicken to paper towels.

Pour chicken broth into the skillet. Then stir in asparagus, garlic, and a pinch more garlic powder, salt, and pepper. Cover, and steam until the asparagus is just tender, about 5 to 10 minutes. Return chicken to the skillet, and warm through.

Stir chicken mixture into pasta and mix well. Let sit about 5 minutes. Drizzle with 2 tablespoons olive oil, stir again, then sprinkle with Parmesan cheese.

8 servings