



# CREAMY FAJITA CHICKEN PASTA

 Servings 4

545 Kcal | 50 Proteins | 12.3g Fats | 61.4g Carbs

## Ingredients

250g penne	1 red bell pepper, sliced
600g chicken breast chopped	21 green bell pepper, sliced
Sachet of Old El Paso Fajita Seasoning	1 onion, sliced
Garlic powder	180g light cream cheese
Chili powder	80g light grated mozzarella cheese

## Method

- ☑ Put the pasta on to cook in salted water. Save the water when draining.
- ☑ Toss the chicken with half the seasoning packet, garlic powder and chili powder (if you want extra heat). Add the chicken to a pan on a medium heat and fry for 5-7 minutes, until the chicken is cooked through.
- ☑ Add in the peppers and onion and another sprinkle of Fajita seasoning and fry for 3-4 minutes.
- ☑ Add in a splash of pasta water and simmer for 1 minute.
- ☑ Reduce the heat and add in the cream cheese and stir to melt.
- ☑ Add in the cooked pasta, another splash of water and stir until the sauce comes together.
- ☑ Sprinkle in the mozzarella cheese and stir to melt.