Florentine Chicken Pasta

16oz fettuccini pasta

7 c baby spinach leaves

1t olive oil

2 cloves garlic, minced

1 c red bell pepper, diced

1 16oz jar creamy alfredo sauce

½ c fresh parmesan cheese, grated

Grilled chic breast

Cook pasta according to package directions, drain and return to stockpot, add spinach, cover and keep warm. Heat oil in lg sauté pan on med heat. Add garlic, pepper and onion. Sauté 2-3min. Transfer veggies to stockpot, add alfredo sauce and stir well. Mix in cheese. Serve topped with sliced grilled chic breast.