

LA CASITA CHICKEN PASTA

CATEGORY Dinner

COOK TIME 6-8 hours

INGREDIENTS

- 4 Large chicken breasts
- 3/4 cup La Casita Hot Sauce Abuela's Mild (Save the last 1/4 cup for the end)
- 1/2 cup Chicken Broth
- 1/2 cup Tomato Sauce (save for the end)
- 3 TBSP Chili Powder
- 1 TBSP Garlic Powder
- 1 TBSP Onion Flakes
- 2 TSP Ground Cumin
- 1 TSP Mexican Oregano
- Salt & Pepper to Taste
- 12 oz dry pasta shells or rotini
- 2 TBSP Low Fat Sour Cream
- 8 oz Mexican Blend Cheese

NOTES FROM LA CASITA

Need a slow cooker recipe that is family friendly? If so, this recipe checks off all of the boxes and you'll have zero leftovers. What works about this recipe is that while it takes a few minutes to grab your ingredients, the effort of cooking expertise is minimal. This rustic and filling meal won't leave you disappointed.

DIRECTIONS

- 1) Place frozen chicken breasts in a slow cooker and pour chicken broth and 3/4 cup La Casita Abuela's Mild over chicken.
- 2) Add all of the spices on top of the coated chicken. Make sure to sprinkle spices across the entire portions of chicken.
- 3) Allow chicken to cook on low 6-8 hours or on high 4-6 hours.
- 4) Once chicken is cooked through to desired tenderness, use meat claws or forks to pull the chicken apart. Allow the chicken to soak up the broth and salsa. Taste and add salt/pepper as needed.
- 5) While the chicken soaks up all of the spices and flavors, cook noodles Al Dente.
- 6) Drain and rinse noodles in cold water. Add noodles to the chicken. Mix well.
- 7) At this point, use the remaining 1/4 cup of Abuela's Mild with 1/2 cup of tomato sauce and add the sour cream. Mix well to create a creamy sauce. Pour the sauce over the pasta and chicken. Mix well.
- 8) Stir in 4 oz of Mexican Cheese blend.
- 9) Top the dish with the remaining cheese blend. Place the lid back on the container and cook on High for 20+ minutes or until the cheese is completely melted.
- 10) Allow to cool a few minutes prior to serving. Garnish with cilantro leaves and lime wedges. Enjoy!

