

BOWTIE PASTA WITH BROCCOLI

Submitted by Alan & Madge Passman

12-inch Dutch Oven

350 degrees F

17 coals on top

8 coals on bottom

INGREDIENTS

- 8 ounces bowtie pasta (or your favorite type)
- 1 head of broccoli, cut into bite-sized pieces
- 1 large bell pepper, chopped
- 3 cloves garlic, minced
- 2 tablespoons butter
- 1 pound boneless, skinless chicken breast, cut into bite-sized pieces
- 2-3 teaspoons Cajun seasoning to taste
- 4 ounces cream cheese, softened and cut into small pieces
- 1 cup milk
- $\frac{3}{4}$ cup grated Parmesan cheese
- $\frac{1}{2}$ teaspoon ground black pepper

DIRECTIONS

- Boil pasta according to package directions, adding broccoli to the pot of boiling water about 1 minute before the pasta is done. Drain and set aside.
- Melt butter. Add garlic and cook for about 2 minutes, stirring constantly.
- Add chicken pieces and season with Cajun seasoning. Cook for 2-3 minutes.
- Add cream cheese, stirring well, until melted and smooth, about 2-3 minutes.
- Gradually add milk and stir until it's fully incorporated into the sauce.
- Stir in the Parmesan cheese, salt, and pepper. Stir until the cheese is melted and the sauce is the desired consistency.
- Add broccoli and hot, cooked pasta. Stir to combine.