



Chicken-and-Broccoli Skillet Pasta



Ingredients:

- 6 thick-cut bacon slices, chopped (about 1 cup)
- 2 tablespoons unsalted butter
- 2 garlic cloves, minced (about 2 tsp.)
- 6 tablespoons all-purpose flour
- 3 cups chicken broth
- 1 cup heavy whipping cream
- ½ teaspoon kosher salt
- ½ teaspoon black pepper
- 1 (15-oz.) pkg. frozen broccoli florets, thawed
- 8 ounces Parmesan cheese, shredded (about 2 cups)
- 2 ounces Monterey Jack cheese, shredded (about ½ cup)
- 1 (12-oz.) pkg. wide egg noodles, cooked according to package directions
- 3 cups shredded cooked chicken (from 1 rotisserie chicken)
- ½ cup chopped Peppadew or sweet cherry peppers (from a [16-oz.] jar)
- ½ cup Panko breadcrumbs

Method:

1. Preheat oven to broil with oven rack 6 inches from heat. Heat a 12-inch ovenproof skillet over medium. Add bacon, and cook, stirring often, until crisp, about 10 minutes. Using a slotted spoon, transfer bacon to a plate lined with paper towels, reserving 2 tablespoons bacon drippings in skillet.
2. Add butter and garlic to hot drippings in skillet. Cook, stirring constantly, until fragrant, about 1 minute. Whisk in flour, and cook, whisking constantly, 2 minutes. Gradually whisk in chicken broth, cream, salt, and pepper until smooth. Bring to a simmer over medium-high, whisking occasionally. Stir in broccoli. Cook, stirring occasionally, until sauce is slightly thickened, about 7 minutes.
3. Remove from heat; stir in cheeses until smooth. Stir in cooked pasta, chicken, peppers, and half the reserved bacon. Sprinkle with breadcrumbs. Broil in preheated oven until lightly toasted, 1 to 2 minutes. Sprinkle with remaining bacon.