

Chicken Bruschetta Zoodle Pasta

By Chef Jen

Ingredients:

- 4 tbsp Olive oil, divided + extra for garnish
- 1 ½ lb chicken breast, diced
- 1 tsp dried oregano
- Salt and pepper to taste
- 1 cup cherry tomatoes, quartered
- 1 medium zucchini, spiralized (~ 2 cups worth)
- 2 cups cooked linguine, fettucine or spaghetti
- 1 garlic clove, minced
- ½ container pearl fresh mozzarella
- ¼ cup fresh basil, julienned
- ¼ cup fresh grated parmesan cheese

Preparation:

1. Wash, dry then spiralize the zucchini.
2. In a large sauce pot, cook linguine according to directions on box. For the last minute of boiling, add Zoodles. Pour out into strainer, drizzle with 2 Tbsp olive oil, toss to coat.
3. While pasta is cooking, season chicken with 2 Tbsp olive oil, dried oregano and salt and pepper to taste. Cook chicken in sauté pan over medium heat, set aside.
4. In a small bowl, toss together the quartered cherry tomatoes, minced garlic clove, fresh basil and fresh mozzarella.
4. In a large bowl, toss chicken, tomatoes, garlic, zoodles, pasta, and cheese together. Garnish with fresh shredded parmesan cheese and more olive oil, if desired.



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