

Greek Chicken Pasta

Ingredients:

- 1 (16 ounce) package rotini pasta
- ½ cup chopped red onion
- 1 tablespoon olive oil
- 2 cloves garlic, diced
- 1 pound skinless, boneless chicken breast - cut into bite-size pieces
- 14 ounce can marinated artichoke hearts, drained and chopped
- 1 large tomato, chopped
- ½ cup crumbled feta cheese
- 3 tablespoon chopped fresh parsley
- 2 tablespoon lemon juice
- 2 teaspoon dried oregano
- salt and pepper to taste
- 2 lemons, wedged, for garnish (optional)

Directions:

1. Cook pasta according to package directions (boil for about 8-10 mins) and drain.
2. Heat olive oil in a large skillet. Add onion and garlic and sauté for about 2 minutes. Stir in the chicken and cook until done (about 5 to 6 mins).
3. Reduce heat and add artichoke hearts, tomato, feta cheese, parsley, lemon juice, oregano, and cooked pasta. Cook and stir until heated through (about 2 to 3 mins). Season with salt and pepper, garnish with lemon wedges (optional) and enjoy!

