## LEMON PEPPER CHICKEN SCAMPI WITH ANGEL HAIR PASTA

**Servings:** Up to 4

**Cooking Time:** 20 Minutes

## **INGREDIENTS**

- 1 Package of Farmer Focus Lemon Pepper Chicken Breasts, cooked and cut into bite-sized chunks
- Angel hair pasta
- 2 tsp olive oil
- 2 garlic cloves, minced
- 1-2 Sweet bell peppers (yellow orange, green, and/or red), thinly sliced
- ½ stick of butter
- ¼-½ cup shredded parmesan cheese



## **DIRECTIONS**

- **1.** Cook pasta according to package directions.
- **2.** In a large skillet over medium-high heat, add olive oil and minced garlic until fragrant, then add sliced peppers and soften for a few minutes.
- **3.** Melt butter in pan, add pasta and toss until all is mixed well and coated
- 4. Plate and garnish with parmesan cheese.