



B&B's BEST
YOU ARE WHAT YOU EAT
SO EAT THE BEST

Garlic Chicken and Pasta

Ingredients

- 2 boneless skinless chicken breasts.
- Dash of [BB's Best Mother Clucker Chicken Seasoning](#)
- ½ Cup [BB's Best Garlic Sauce](#)
- 4 Tbsp Olive oil
- 1/3 box Angel Hair Pasta
- 1- 4oz can sliced mushrooms.
- ½ yellow onion sliced thin

Instructions

1. Sprinkle chicken on both sides with Mother Clucker Chicken Seasoning.
2. Put olive oil in sauté pan on stove at med low heat.
3. Placed sliced onions in pan and sauté until tender.
4. Place chicken in pan and cook on both sides until almost done.
5. Add mushrooms and garlic sauce, cover and reduce heat to low.
6. Let simmer.
7. Cook Angel hair as recommended on package.
8. Drain Angel hair.
9. Serve pasta on plate topped with chicken breast and an ample amount of the sauce with mushrooms and onions from the sauté pan.

