



Spicy Mozzarella Pasta

Ingredients:

- **½ Pound** Rotini
- **12.5 oz (1 Can)** Canned Chicken Breasts
- **1 Cup** heavy cream
- **1 Cup** mozzarella
- **1 Tbsp** Garlic powder
- **1 Tbsp** Paprika
- **1 Tbsp** Parsley
- **1 Tbsp** Chili flakes

Instructions:

1. Start by boiling the water in a large pot. Once the water is boiling, add your rotini and let it cook according to the package instructions.
2. While the pasta is cooking, open and drain the canned chicken.
3. Set a big pan on medium heat on stovetop and add a little olive oil and your canned chicken to pan. Cook the chicken for about 5 minutes on each side, or until done.
4. Add all the spices to the pan with the chicken. Mix the chicken and seasoning until well mixed.
5. Add the heavy cream and cheese to the pan with seasoned chicken. Mix everything until well combined (add more cream or water if you prefer your pasta creamier.)
6. Let the pasta simmer for 3 minutes, or until the pasta sauce has slightly thickened.
7. Serve and enjoy!

Optional:

You can add or substitute any meat that you want in the dish! You can also sprinkle some spinach in the pasta at the end if you want to add some veggies to your dish.