

Bowtie Pasta Bake

6 ounces dried bowtie pasta
3/4 pound boneless chicken breast, cut into bite-size pieces

1 cup sliced fresh mushrooms
1 head of broccoli, chopped
1-2 carrots, chopped
2 cloves garlic, minced
1/2 cup chicken broth

1, 10 3/4-ounce can condensed cream of chicken soup
12 ounces dairy sour cream
1 teaspoon onion powder
1/4 teaspoon pepper

1 slice of bread, lightly toasted and crumbled
1 tablespoon butter, melted

Coat a large skillet with olive and cook chicken until it is no longer pink. While cooking, sprinkle chicken with powdered garlic and black pepper to taste.

Cook pasta until *al dente* according to package directions. Drain. Rinse with cold water and drain.

Cook mushrooms, broccoli, carrots, garlic, and chicken broth in small sauce pan. Bring to boiling and immediately remove from heat. Do not drain.

Add soup, sour cream, onion powder, and pepper to large bowl. Stir in chicken, pasta, and vegetables. Spoon into a 13x9x2-inch baking dish coated with cooking spray.

Mix bread crumbs and melted butter. Sprinkle over noodles. Cover with foil. Bake in a 350°F oven for 15 minutes. Remove foil. Bake 5 minutes more or until heated through.