

Chicken Pasta Primavera

Ingredients

- 6 ounces uncooked spaghetti
- 1 (10.75 ounce) can reduced-fat, reduced-sodium condensed cream of chicken soup, undiluted
- 3/4 cup water
- 1 tablespoon lemon juice
- 1 1/2 teaspoons dried basil
- 3/4 teaspoon garlic powder
- 1/2 teaspoon salt
- 1/4 teaspoon pepper
- 1 (16 ounce) package frozen California blend vegetables, thawed
- 4 cups cooked, cubed chicken breast
- 3 tablespoons grated Parmesan cheese

Directions

1. Cook spaghetti according to package directions. Meanwhile, in a saucepan, combine the soup, water, lemon juice, basil, garlic powder, salt and pepper. Stir in vegetables; bring to a boil. Reduce heat; cover and simmer for 3-5 minutes or until vegetables are tender.
2. Stir in chicken; heat through. Drain spaghetti; add to chicken mixture and toss to coat. Sprinkle with Parmesan cheese.