CHICKEN MACARONI SKILLET

Prep: 10 min	Cook: 30 min	Serves: 4

INGREDIENTS:

- 1 lb chicken breast, diced
- 2 cups elbow macaroni
- 1 ½ cups shredded cheese
- 2 cups chicken broth
- 1 cup milk
- 1 tbsp butter or cooking oil
- ½ tsp garlic powder
- Salt & pepper

OPTIONAL Add-Ins:
Broccoli, peas, carrots, or onions

PREPARATION:

Cook the Chicken:
Heat butter or oil in a large, deep skillet over medium heat. Add diced chicken, garlic powder, salt, and pepper. Cook for 5–7 minutes, stirring occasionally, until the chicken reaches 165°F internally.

Add the Macaroni:
Add uncooked macaroni, chicken broth, and milk to the skillet. Stir to combine and bring to a gentle simmer.

Simmer until Tender:
Cover and cook for 10–12 minutes, stirring frequently, until the macaroni is tender. Add a splash of water if the pasta absorbs too much liquid.

Make it Cheesy!
Turn heat to low. Stir in shredded cheese until melted and creamy. If using other cooked vegetables, stir them in now and heat through.

Serve and Enjoy:
Let sit for 2 minutes to thicken before serving. Add extra cheese or pepper if desired.

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