

# Fusilli Alfredo Baked Pasta

## Ingredients:

- 2 cups chopped rotisserie chicken
- 1 15 oz can alfredo sauce (Primal is a great option)
- 1 cup roasted red bell peppers (from the jar)
- 1 10 oz bag frozen broccoli
- 2 cups chicken broth
- ½ cup shredded parmesan cheese
- 8 oz dry fusilli pasta

## Directions

1. Preheat oven to 450°
2. Spray 9 x 13 casserole dish with olive oil spray.
3. Place dry pasta, chicken, red peppers and broccoli into casserole dish. Pour alfredo sauce over.
4. Microwave chicken broth for 3-4 minutes- or until boiling. Pour boiling chicken broth into a casserole dish and mix ingredients well. Cover tightly with foil.
5. Place on the bottom of the oven (this will give direct heat) and allow it to cook quicker. (if your heating element is on the bottom of your oven, place on the bottom shelf)
6. Cook for 25 minutes. Uncover, top with fresh parmesan cheese and place back in the oven on broil for 3 minutes or until the cheese is bubbly.
7. Enjoy!

MADE WITH LOVE

by Teresa Forchard