

Pasta, Chicken and Spinach

Ingredients

- 1/4 lb butter
- 1 medium size onion, thinly sliced
- 2 garlic cloves minced
- 1 tbl dry basil
- 3/4 tsp crushed dried hot red chili flakes
- 8 chicken thighs
- 2 10 oz packages frozen chopped spinach
- 8 ozs dry linguine or spaghetti
- 1 cup grated Parmesan cheese
- Salt

Instructions

- Melt butter in a 12 x 15 inch pan in a 400 degree oven. Mix onion, garlic, basil and chili flakes with butter. Place chicken on top with skin up. Bake uncovered until chicken skin is well browned, about 45 minutes.
- Thaw spinach, drain well in a colander squeezing out as much liquid as possible.
- While chicken is cooking, prepare pasta in a 3 to 4 quart pan with salted water per pasta cooking directions.
- Drain pasta. Remove chicken from pan and add spinach. Scrape pan to incorporate cooked bits on bottom of pan. Then add the pasta and the grated Parmesan. Mix well and season with salt to taste.
- Add chicken back to pan and serve.