



# Chicken Bacon Broccoli Kohlrabi “Linguine”

**Servings**

4

**Calories**

360

**Prep Time**

10 minutes

**Total Time**

35 minutes

**Skill Level**

Easy

## Ingredients

1 (10 ounce) package Mann’s Kohlrabi “Linguine”

$\frac{3}{4}$  pounds of boneless skinless chicken breasts,  
cut into thin strips

2 cloves garlic, minced

1 (12 ounce) package Mann’s Broccoli Wokly, finely  
chopped

$\frac{3}{4}$  cup whole milk

1 cup asiago cheese, grated

4 slices bacon, cut into  $\frac{1}{2}$  inch pieces



## The Method

Steam the Kohlrabi “Linguine” according to the instructions on the bag.

Chop the bacon into small pieces and pan fry until crispy. Drain the bacon and transfer to a paper towel-lined plate.

Add chicken to skillet (with another swirl of oil, if necessary). Cook until golden and no longer pink, then transfer to a plate.

Add garlic to skillet and cook until fragrant, 1 minute, then add broccoli and  $\frac{1}{4}$  cup water and cook until tender, about 3 minutes.

Add milk and Asiago to skillet and bring to a simmer to let thicken, 2 to 3 minutes. Add cooked Kohlrabi “Linguine” and toss until creamy, then add chicken and bacon and toss until combined.

If the sauce is too thick, add a bit of water to loosen.

Garnish with cheese and serve.

Recipe Provided by Produce Mom

### Nutrition Facts

Serving Size 329g | Servings: 4

### Amount Per Serving

Calories 360 | Total Fat 18g (sat fat 8g trans 0g) | Cholesterol 105mg | Sodium 570mg | Total Carbohydrate 12g | Dietary Fiber 3g |  
Sugars 7g (Includes 0g Added Sugars) | Protein 36g | Vitamin D 0% | Calcium 25% | Iron 6% | Potassium 20%