



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%