



[Roasted Garlic Artichoke Pasta with Chicken Recipe](#) Recipe found on [AnnsEntitledLife.com](#)

Prep Time: 30 minutes

Cook time: 1 Hour

Ingredients Roasted Garlic:

- 2 Heads Garlic
- Drizzle of Olive oil

Ingredients Chicken and Pasta:

- 4 Boneless Skinless Chicken Breasts
- 1 TBSP Olive Oil
- Dash Lemon Pepper Seasoning
- Dash Salt and Pepper
- 1 lb Pasta (Penne, Tri-Color or Rigatoni)
- 1 jar Artichokes

Ingredients Garlic Cheese Béchamel Sauce:

- 12 TBSP Butter
- 1 TBSP Minced Garlic
- 1 pint Heavy Cream
- 3 TBSP Cream Cheese, softened
- 1 cup Grated Parmesan

Directions:

- Preheat oven to 400°.
- Prepare the roasted garlic first:
- Peel the paper off the garlic, trim the top off the head of garlic.
- Drizzle garlic generously with olive oil generously.
- Wrap in foil and bake for 40 minutes. The garlic is done when a center clove is completely soft

when pierced with a paring knife; check the garlic every 10 minutes after the first 40 until done.

- Prepare the chicken:
 - Place chicken on center of BBQ and let grill on medium heat for 15 to 20 minutes turning the chicken every 10 minutes for even grilling. Baste with olive oil, season with lemon pepper seasoning and salt and pepper to taste.
 - When cooked, cut into bite sized pieces.
 - Drain the jar of artichokes; cut into bite size pieces.
 - Prepare the pasta to al dente according to package directions.
 - Prepare the Garlic Cheese Béchamel Sauce (white sauce):
 - In a sauce pan with medium heat add butter and garlic cook for 2 minutes
 - Add heavy cream and cream cheese bring heat to high and cook till you see bubbles then reduce heat
 - Add Parmesan and stir until cheese is melted
 - Once the pasta is done to al dente; drain pasta in a strainer and pour into a large bowl. To the pasta add cream sauce, chicken, roasted garlic and artichokes; toss vigorously to coat completely.
 - Serve immediately.
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- Makes 4 servings Roasted Garlic Artichoke Pasta with Chicken