Rotini with Smoked Paprika Chicken

Publix Flavor Excursion

Servings: 4

12 ounces gluten-free rotini
1 tablespoon smoked paprika
1 tablespoon brown sugar
1 tablespoon red wine vinegar
2 cloves garlic, minced
3/4 teaspoon salt
3/4 teaspoon black pepper
2 boneless/ skinless chicken breasts, cubed
1 tablespoon olive oil
1 cup onion, finely chopped
1 cup (10 ounce) diced tomatoes
1 cup (10 ounce) frozen peas

Prepare the pasta according to package directions. Drain. Rinse with warm water. Set aside.

Meanwhile, blend the paprika with the sugar, vinegar, garlic, salt and pepper. Toss with the chicken to coat. Set aside.

In a large, deep non-stick skillet set over medium-high heat, heat the oil. Add the onion and peppers. Saute' for 2 minutes.

Add the chicken. Saute' for 3 minutes. Add the tomatoes, breaking them up with a spoon. Simmer for 10 minutes or until thickened. Stir in the peas until heated through.

Serve over the cooked pasta.

Start to Finish Time: 20 minutes

Per Serving (excluding unknown items): 89 Calories; 4g Fat (35.5% calories from fat); 2g Protein; 13g Carbohydrate; 2g Dietary Fiber; Omg Cholesterol; 427mg Sodium. Exchanges: 0 Grain(Starch); 1 1/2 Vegetable; 1/2 Fat; 0 Other Carbohydrates.

Pasta

Dar Canving Nutritianal Analysis

| Calories (kcal): | 89 | Vitamin B6 (mg): | .2mg |
|--------------------------------|-------|---------------------|-------|
| % Calories from Fat: | 35.5% | Vitamin B12 (mcg): | 0mcg |
| % Calories from Carbohydrates: | 55.2% | Thiamin B1 (mg): | .1mg |
| % Calories from Protein: | 9.4% | Riboflavin B2 (mg): | .1mg |
| Total Fat (g): | 4g | Folacin (mcg): | 32mcg |
| Saturated Fat (g): | trace | Niacin (mg): | 1mg |

| Monounsaturated Fat (g): Polyunsaturated Fat (g): | 3g trace | Caffeine (mg): Alcohol (kcal): | 0mg 0 |
|---|----------------------|--|-----------------|
| Cholesterol (mg):OmgCarbohydrate (g):13gDistance Fiber (g):2g | Food Exchanges | | |
| Dietary Fiber (g): Protein (g): Sodium (mg): | 2g 2g 427mg | Grain (Starch): Lean Meat: Vegetable: Fruit: Non-Fat Milk: Fat: Other Carbohydrates: | 0 0 1 1/2 |
| Potassium (mg): Calcium (mg): Iron (mg): | 275mg 27mg 1mg | | 0 0 |
| Zinc (mg): Vitamin C (mg): | trace 70mg | | 1/2 0 |
| Vitamin A (i.u.): Vitamin A (r.e.): | 483IU 48 1/2RE | | |

Nutrition Facts

Servings per Recipe: 4

Amount Per Serving

| Calories 89 | Calories from Fat: 31 |
|-------------------------|-----------------------|
| | % Daily Values* |
| Total Fat 4g | 6% |
| Saturated Fat trace | 2% |
| Cholesterol 0mg | 0% |
| Sodium 427mg | 18% |
| Total Carbohydrates 13g | 4% |
| Dietary Fiber 2g | 10% |
| Protein 2g | |
| Vitamin A | 10% |
| Vitamin C | 116% |
| Calcium | 3% |
| Iron | 5% |

* Percent Daily Values are based on a 2000 calorie diet.