Garlic Chicken Farfalle (Stacy's Chicken)

by Cristeen Halle

SERVES
4

Ingredients

- 16 ounces Farfalle pasta
- 1 cup heavy whipping cream
- 3-4 chicken breasts (boneless, skinless)
- 2 to 3 cloves garlic, crushed OR garlic salt (I do a spoonful of crushed garlic)
- 1 tablespoon pepper
- 1/2 cup butter
- 1 pound bacon, cooked and crumbled
- 1/2 cup shredded Parmesan cheese
- 1 (12 oz) Lawry's mesquite marinade with lime juice

Method

1. Crock pot chicken and bottle of marinade on low for 6 hours. Pull marinated chicken out of the juices, allow to cool a little bit, and shred (I pull it apart). Set this aside.
2. About a half-hour before serving, boil the pasta.
3. In a small saucepan, melt butter, add garlic, whipping cream, pepper, parmesan cheese, and crumbled bacon. Whisk together on low heat for 3-4 minutes.

4. In a large bowl, pour over cooked, drained pasta, add chicken and stir through.
5. Sprinkle a little bit more shredded parmesan cheese on top.