**Chicken & Linguine with Creamy Tomato Basil Sauce**

1 pound boneless, skinless chicken breasts

2 T olive oil

¾ teaspoon salt

½ teaspoon pepper

1 teaspoon garlic powder

1 24 ounce jar of prepared spaghetti sauce(we used Wegmans Tomato Basil)

1 ¾ cups water

8 ounces uncooked linguine or spaghetti (1/2 of a box)

1/3 cup heavy cream

Cut chicken into bite size pieces,

Mix oil, salt, pepper and garlic powder in a bowl.

Add chicken to oil and mix.

Heat a large skillet on medium high heat. Put in half of chicken and brown. Once brown, put on a plate and brown the rest. Remove 2nd batch of chicken to plate.

Once the chicken is removed from the skillet, add spaghetti sauce, water, and uncooked pasta to skillet. (Break the pasta in half before putting in skillet to make it easier to mix)

Bring to a boil, stirring continuously so the pasta will not stick together.

Reduce heat to medium-low, cover and cook for 12 – 14 minutes, stirring occasionally.

Add chicken, cream and basil, increase temperature to medium and bring skillet to a simmer. Simmer uncovered for 5 – 7 minutes or until sauce has started to thicken.

Remove from heat and serve.