



Crockpot Smoky Chicken Pasta

Servings: 0 servings

Ingredients

- 2-3 frozen chicken breasts
- 1 box bowtie pasta
- 1 1/2 cups heavy whipping cream
- 1 t pepper
- 1/2 t basil
- 1/2 cup butter
- 1/2 lb bacon, cooked and crumbled
- 1/2 cup shredded Parmesan cheese
- 1 bottle (12oz) Lawry's mesquite marinade w/ lime juice

Directions

Place chicken in bottom of crockpot and pour marinade over top. Cook on low for 6 hours. Shred chicken and return to crockpot. Boil pasta according to directions. In saucepan, melt your butter then add the whipping cream, basil, parmesan, pepper and bacon. Whisk it all together on low heat for 5-6 minutes. Pour mixture over pasta, add the chicken and serve.

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