

# Penne with Squash and Chicken



## Ingredients

2 cups baby spinach
1.5 lb butternut squash peeled cut into 1/2-inch pieces
2 cloves garlic sliced
1 tablespoon olive oil
2 tablespoons parmesan grated
12 ounces penne pasta
0.8 cup ricotta
3 lb rotisserie chicken cut skinless chopped
4 servings salt and pepper

EC	Juipment
	frying pan
	pot
Di	rections
	Bring a large pot of salted water to a boil. Warm oil in a large nonstick skillet over mediumhigh heat.
	Add squash, and season with salt and pepper. Lower heat to medium and cook squash, stirring often, about 5 minutes.
	Add garlic and continue to cook until squash is tender, 5 to 7 minutes more.
	Cook pasta according to package directions.
	Drain pasta, reserving 1 cup cooking liquid, and return pasta to cooking pot.
	Add chicken, spinach and half of reserved pasta water to skillet with squash. Cook, stirring occasionally, until heated through, about 2 minutes. Turn off heat and transfer squash mixture to pot with pasta.
	Add ricotta and Parmesan and toss.
	Pour in more reserved cooking liquid if mixture seems dry.
	Serve immediately.
Nutrition Facts	
Pro	protein 45.99% Fat 20.61% Carbs 33.4%

Glycemic Index:39.5, Glycemic Load:26.14, Inflammation Score:-10, Nutrition Score:49.33956524341%

### **Flavonoids**

Luteolin: 0.12mg, Luteolin: 0.12mg, Luteolin: 0.12mg, Luteolin: 0.12mg Kaempferol: 0.96mg, Kaempferol: 0.96mg, Kaempferol: 0.96mg, Kaempferol: 0.96mg Myricetin: 0.08mg, Myricetin: 0 0.08mg Quercetin: 0.62mg, Quercetin: 0.62mg, Quercetin: 0.62mg, Quercetin: 0.62mg

### Nutrients (% of daily need)

Calories: 1022.9kcal (51.14%), Fat: 23.57g (36.27%), Saturated Fat: 7.9g (49.38%), Carbohydrates: 85.93g (28.64%), Net Carbohydrates: 79.44g (28.89%), Sugar: 6.24g (6.93%), Cholesterol: 328.19mg (109.4%), Sodium: 1457.04mg (63.35%), Alcohol: Og (100%), Alcohol %: O% (100%), Protein: 118.34g (236.68%), Vitamin A: 19775.7IU (395.51%), Selenium: 173.17µg (247.39%), Vitamin B3: 37.64mg (188.18%), Phosphorus: 1188.24mg (118.82%), Vitamin B6: 1.56mg (77.92%), Vitamin K: 77.09µg (73.42%), Manganese: 1.34mg (66.9%), Vitamin B5: 6.08mg (60.82%), Potassium: 1936.29mg (55.32%), Magnesium: 209.8mg (52.45%), Vitamin C: 40.4mg (48.97%), Vitamin B2: 0.67mg (39.61%), Vitamin B1: 0.55mg (36.94%), Zinc: 5.26mg (35.04%), Folate: 133.56µg (33.39%), Calcium: 290.71mg (29.07%), Copper: 0.55mg (27.29%), Vitamin E: 3.99mg (26.58%), Fiber: 6.49g (25.94%), Iron: 4.58mg (25.44%), Vitamin B12: 1.14µg (19.01%)