## **Buffalo Chicken Pasta**

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Adapted from Pinterest

Serves 6

Blue - 8 points

Purple- 5 points (if you use whole wheat pasta)

Green - 10 points

- 1 pound cooked, shredded chicken breasts
- 8 oz light cream cheese (cubed)
- 1/3 cup buffalo sauce
- 1/2 cup chicken broth
- 1 tsp paprika
- 1 tsp garlic powder
- 1/2 tsp black pepper
- 1/2 tsp kosher salt
- 1/2 cup blue cheese dressing
- 10 oz uncooked penne pasta
- 1. Heat a large skillet over medium heat.
- 2. Add the cream cheese, buffalo sauce and chicken broth.
- 3. Whisk until creamy.
- 4. Add the paprika, garlic powder, black pepper, salt and stir to combine
- 5. Add the blue cheese dressing and stir to combine.
- 6. Add the shredded chicken.

- 7. Allow the sauce to simmer for 10 minutes over low heat.
- 8. While the sauce is simmering, bring a large pot of water to boil on the stove. Add the penne pasta and cook according to package directions.
- 9. Drain the pasta then add it to the cheesy buffalo chicken sauce and stir to combine.