



Margherita Chicken with Butternut Squash Spirals



Developed by Hungry Girl. Brought to you by [Green Giant](#)!

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1/2 of recipe (about 2 cups): 349 calories, 9.5g total fat (2g sat. fat), 709mg sodium, 31g carbs, 3g fiber, 8g sugars, 33.5g protein

Prep: 5 minutes **Cook:** 10 minutes

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Ingredients

1 package [Green Giant® Veggie Spirals Butternut Squash](#)
1 cup [Victoria Tomato Basil Sauce](#)
6 oz. cooked and sliced skinless chicken breast
1/4 cup shredded part-skim mozzarella cheese
2 tbsp. chopped fresh basil

Seasonings:

1/2 tsp. garlic powder (like [the kind by Spice Islands](#))
1/8 tsp. salt

Directions

Microwave Veggie Spirals for 3 minutes, or until mostly thawed and softened. Drain in a strainer, and thoroughly blot dry.

Transfer Veggie Spirals to a large microwave-safe bowl, and season with garlic powder and salt. Add sauce, and mix well.

Top with chicken and cheese. Cover and microwave for 3 minutes, or until entire dish is hot and cheese has melted.

Serve topped with basil.

MAKES 2 SERVINGS

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