

Tomato Pasta Bake Meal-in-a-Bag

Ingredients in Bag:

- 64 ounces chicken broth (boxes, jars, or home canned)
- 2 14.5-ounce cans of Italian diced tomatoes (or substitute 2 pints home-canned tomatoes)
- 1 12-ounce can evaporated milk
- 1 16-ounce box penne pasta
- 2 12-ounce cans chicken meat, rinsed and shredded (or substitute 2 pints home-canned chicken)
- 1 seasoning mix (packed into a small container or plastic bag):
 - 1 1/2 tsp dried Italian seasoning
 - 1/2 tsp garlic powder
- 1 cup seasoned bread crumbs (placed in small container or plastic bag)

Ingredients on hand:

- Salt and pepper

Optional Ingredients from refrigerator, if desired:

- 2 cups grated mozzarella*

Directions:

1. Preheat the oven to 350°F (177°C).
2. In a large saucepan placed on the stovetop, bring the broth up to a boil on high heat. Once it comes up to a boil, turn down the heat to low and add in the tomatoes and the evaporated milk. Stir well, place the lid on the saucepan, and keep warm on low heat.
3. In a 9" x 13" baking dish, add the uncooked pasta, chicken, and Italian seasoning/garlic powder mix and toss. Remove the saucepan from the stovetop and pour the broth/milk mix into the baking dish. Place the baking dish on a sheet pan (to catch any liquid if it bubbles over the rim of the baking dish). Place the sheet pan with the baking dish on the middle rack of the oven and bake for approximately 30 minutes or until the pasta is tender.
4. Sprinkle the pasta with breadcrumbs and turn on the broiler, but watch very closely. Broil for approximately 1 minute until the breadcrumbs appear crisp and toasted.
5. Add salt and pepper to taste.

*If you use the mozzarella cheese, place it on top of the pasta and then add the breadcrumbs and proceed with the broiler step.

Serve and enjoy!