Easy Spinach and Chicken Pasta

Ingredients:
- 8 oz. whole wheat penne pasta
- 1– 14 oz. can petite diced tomatoes, drained
- 1 Tablespoon olive oil
- 3 oz. low-fat cream cheese
- 1 lb. chicken breast, cooked and cubed
- 2 cups fresh baby spinach
- 1/4 teaspoon Italian seasoning
- 2 cups shredded mozzarella cheese
- 1– 28 oz. jar of spaghetti sauce
- 1/2 cup shredded parmesan cheese

Directions:
1. Preheat oven to 350˚ F.
2. Cook pasta according to package directions and drain. Pour into a greased 9x13 baking dish.
3. Heat oil in a large skillet over medium-high heat. Add chicken, Italian seasoning, half of the spaghetti sauce and the drained tomatoes. Let simmer 2-3 minutes.
4. Cut cream cheese into small chunks. Add to chicken and tomato sauce mixture. Simmer until cream cheese is melted. Stir in spinach. Cook another 2-3 minutes, until the spinach is slightly wilted.
5. Pour chicken and tomato sauce mixture over pasta, mix well. Top with one cup of the shredded mozzarella. Top with the remaining spaghetti sauce, remaining mozzarella, and shredded parmesan cheese. Bake, uncovered for 20 minutes, or until bubbly.