



Tuscan Chicken Pasta



Ingredients

- 5 lb. bag ProView Grilled Chicken Breast Strips (#28002)
- 5 lb. Bag WG Penne defrosted
- 1 Bag Broccoli Crowns
- 1 Pint Cherry Tomatoes
- 2 tbsp. Chopped Garlic
- 2 oz Olive Oil
- 5 lb. Alfredo Sauce
- ¼ cup Chopped Basil

Directions

1. Preheat oven to 350°
2. Place cherry tomatoes and garlic in a bowl, add olive oil, mix well. Roast in oven for 5-7 minutes or until tomatoes soften. Set aside and cool.
3. Bring a pot of water to a boil. Once boiling, add broccoli crowns. Boil until soft but firm, cool immediately in ice water. Drain and set aside
4. In a large mixing bowl, add pasta and chicken strips, mix well. Add Alfredo sauce.
5. Place pasta mixture in hotel pan, spread evenly.
6. Sprinkle roasted tomatoes and steamed broccoli across pan.
7. Cover with foil and heat in oven until internal temperature reaches 165°.
8. Add chopped basil and serve hot.

* All ovens vary slightly in temperature. All product should be heated to 165°F degrees internal temperature.

**This recipe can be modified to fit your program*