

Grilled Chicken Kale Pesto Penne Pasta Bake

Servings: 25

Serving size: 10 oz., including 4 oz. of Premium Chicken Breast Strips, 6 oz. of penne pasta with Kale Pesto

INGREDIENTS

- 16 oz Roseli® Kale Pesto
- 6 lbs Patuxent Farms® Premium Chicken Breast Strips, cooked
- 2 T Fresh Garlic, chopped
- 3 T Extra Virgin Olive Oil
- 1 pt White Cooking Wine
- 2 lbs Penne Pasta
- 1 lb Mushrooms, sliced
- 1 lb Yellow Squash, sliced into half moons
- 1 lb Chickpeas
- 1 lb Mini Heirloom Tomatoes, halved
- 1 qt Vegetable Stock
- 8 oz Parmesan Cheese, shredded
- 6 oz Mozzarella Cheese, shredded

PREPARATION

1. Sauté Premium Chicken Breast Strips,, garlic and vegetables in EVOO. De-glaze with white wine and vegetable stock; then combine with Kale Pesto.
2. Cook pasta in salted water, drain (do not rinse) and combine with pesto wine sauce, chicken breast strips and chickpeas.
3. Place mixture in hotel pan, combine with both cheeses and bake at 350°F till bubbly and thoroughly heated. Fold in sliced mini heirloom tomatoes just before serving.
4. Serve 10 oz. of pasta bake with crusty warm French bread.

