

# ITALIAN HERITAGE PASTA BAKE

Don't be fooled by the rich flavors, this dish is also a chef's dream, crafted with an easy recipe that minimizes back-of-house labor and maximizes speed to table convenience. No more complicated preparation or lengthy cooking times – just pure, delicious satisfaction in record time.









## Ingredients:

- 3oz. Red Pepper Cream Sauce
- 3oz. Alfredo Sauce
- 3oz. Pesto
- 15oz. Fully Cooked Penne
- 8oz. Italian Grilled Chicken Breast

## Instructions:

1. Dice the Chicken
2. Heat the individual sauces and toss each with 5oz. of penne pasta and chicken.
3. Keeping separate, layer each flavor into the baking dish.
4. Bake at 350 for approximately 7 minutes.
5. Top with Feta cheese and fresh parsley
6. Serve

	Product	Description	Code #	Pack Size
	Italian Grilled Chicken Breast	Tender cooked chicken breasts flavored with lemon juice, garlic, and spices.	0815020	4/10ct 6 oz.* breasts
	Fully Cooked Penne	Fully cooked, al dente penne pasta.   	0523847	4/5 lb.
	Alfredo Sauce	A blend of real cream, traditional parmesan, and Romano cheese, real butter, blended together for a rich, flavorful sauce.	0443199	4/4 lb.

\*Chicken breasts are approximately 6 oz before cooking.

LEGEND:  Dairy Free  Gluten Free  Kosher  Vegan  Vegetarian