

This culinary masterpiece is deceptively simple to prepare. Using a single pan and a handful of readily available ingredients, your kitchen can craft this dish with minimal effort, translating to shorter wait times and a happy, efficient back-of-house.



## Ingredients:

- 5oz. Fully Cooked Penne
- 1 Fully Cooked 6 oz Chicken Breast
- 1oz. Lemon Juice
- 1oz. Garlic

- 5oz. Butter
- · 3oz. Feta
- 1 oz. Parsley
- 2 each Lemon Wedge
- · 3oz. Alfredo Sauce

## Instructions:

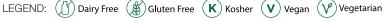
- 1. In a large skillet over medium heat, add the butter and garlic. Sauté until the garlic is translucent.
- 2. Deglaze the pan with the lemon juice and then add the Alfredo sauce and reduce heat.
- 3. Once the sauce is hot, add the pasta, chicken, feta, and parsley.
- 4. Toss together. Plate and top with lemon wedge, additional feta and parsley.
- 5. Serve

| Product                             | Description  | Code #  | Pack Size                           |
|-------------------------------------|--|---------|-------------------------------------|
| Fully Cooked 6 oz<br>Chicken Breast | These fully cooked, tender chicken breasts come grilled to perfection, with smoky notes ready to elevate your menu.  We've infused them with a subtle chicken base marinade for savory depth to pair well with any sauce or seasoning. | 0815033 | 4 packs of<br>10 x 6 oz.<br>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

















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