

# PAN ROASTED TUSCAN CHICKEN PASTA

The beauty of this dish lies in its simplicity. The chicken is pre-seasoned and pan-roasted to perfection, then finished off in our flavorful sauces and just a few pantry staples. This means less prep time and cleanup for your kitchen staff, while still delivering a restaurant-quality meal.









## Ingredients:

- 1 Italian Grilled Chicken Breast
- 3oz. Alfredo Sauce
- 3oz. Red Pepper Cream Sauce
- 2oz. Sundried Tomatoes
- 1oz. Spinach
- 5oz. Fully Cooked Spaghetti
- ½ ounce Fresh Basil

## Instructions:

1. In a skillet, sauté sundried tomatoes and spinach.
2. Add Alfredo and Red Pepper Cream sauce.
3. Add Spaghetti and toss and plate
4. In the sauté pan add chicken breast
5. Once chicken is hot, place on top of plated pasta and garnish with fresh chiffonade basil.
6. Serve

	Product	Description	Code #	Pack Size
	Fully Cooked Grilled 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 10 x 6oz*
	Alfredo Sauce	This ready-to-use sauce is crafted with a blend of real Parmesan and Romano cheeses, heavy cream, and butter. It delivers classic flavor and velvety texture without the hassle of scratch-made preparation.	0443199	4/4 lb.
	Fully Cooked Spaghetti	Al dente spaghetti pasta.     	0523846	2/5 lb.

\*Chicken breasts are approximately 6 oz before cooking.

LEGEND:  Dairy Free  Gluten Free  Kosher  Vegan  Vegetarian