

Garlic chicken rigatoni

Ingredients

- 8 oz rigatoni
- 1/4 cup sun dried tomatoes (no oil)
- 1/2 cup boiling water
- 2 chicken breasts, cubed
- 1 tbsp olive oil
- 2 tbsp butter
- 1/4 tsp garlic powder
- 1/4 tsp salt
- 2 tbsp flour
- 3 cups button mushrooms, quartered.
- 2 tsp minced garlic
- 1 tbsp dried parsley
- 1/4 cup chicken broth
- 1/4 cup white cooking wine
- 1/4 tsp basil
- 1/8 tsp red pepper flakes
- salt & pepper
- 1/4 cup grated parmesan

Preparation

1. Cook pasta as per package instructions
2. In a small bowl combine sun dried tomatoes and boiling water. Let stand for 5 minutes, then drain and chop
3. Combine flour, garlic powder, and 1/4 tsp salt. Toss chicken in flour mixture
4. Heat a skillet to medium-high. Add 1 tbsp oil to skillet and sear chicken until browned and fully cooked. Remove chicken from pan
5. Reduce heat to medium. Wipe extra oil clean, and add 2 Tbsp butter.
6. Cook mushrooms until liquid evaporates and mushrooms begin to brown, about 10-15 mins
7. Add broth, wine, parsley, remaining seasonings, and chopped tomatoes. Bring to a boil
8. Add chicken and heat through
9. Stir pasta into sauce mixture. Add cheese and toss to coat

