



Total Time
80 MIN.


Serving & Size
1 SERVING (2 CUP PASTA, VEGETALBES, 3/4 CUP SAUCE)


Difficulty
EASY

Yields
50

Savory roasted chicken breast strips are sautéed with minced garlic, rosemary, Kalamata olives, bell peppers, and button mushrooms. Stir in Prego® Pasta Sauce, toss with cooked penne pasta and top with chopped parsley.

Nutrition Facts	
Serving Size	1 SERVING (2 CUP PASTA, VEGETALBES, 3/4 CUP SAUCE)
Amount Per Serving	
Calories	645
	% Daily Value
Total Fat 16.4g	25%
Saturated Fat 3.1g	16%
Cholesterol 48mg	16%
Sodium 1069mg	45%
Total Carbohydrate 89.7g	30%
Dietary Fiber 9.4g	38%
Protein 34g	68%
Vitamin A %	Vitamin C 48%
Calcium 8%	Iron 31%

INGREDIENTS	WEIGHT	MEASURE
olive oil		2 cups
onion, chopped	11 oz.	2 cups
garlic, peeled, minced	5 oz.	1 cups
fresh rosemary leaves, finely chopped	4 oz.	2 cups
kosher salt		2 tbsp.
pitted kalamata olives, chopped	2 lb.	5 cups
green pepper, diced 1/4-inch	2 lb.	4 1/2 cups
mushrooms, chopped	2 lb.	9 1/2 cups
cooked boneless, skinless chicken breast, roasted, sliced	6 lb.	
 Prego® Traditional Pasta Sauce		2 1/4 gallons
cooked rotini (spiral) pasta, rinsed, drained	24 lb.	100 cups
fresh parsley, chopped	6 oz.	3 cups

 **TIP**

Try substituting penne pasta for rotini in this recipe.

TUSCAN ROSEMARY CHICKEN WITH MUSHROOMS



INSTRUCTIONS

1. Heat olive oil over medium heat.
2. Add onion and cook till tender.
3. Add garlic, rosemary, and salt and cook briefly, 1-2 minutes. Do not brown garlic. CCP: Keep all ingredients, except spices, chilled below 40° in display cooking station.
4. Add olives, peppers, and mushrooms.
5. Cook till vegetables are tender, 3-4 minutes.
6. Add chicken and cook till heated through.
7. Add pasta sauce and rotini pasta and heat through.
8. Portion into pasta bowls and top with chopped parsley. CCP: Keep chicken chilled under 40° prior to use and heat till internal temperature reaches 180°. CCP: Heat sauce till temperature reaches 165° or higher for 15 seconds.