

# Chicken Parmesan Penne

Serves Six

## Ingredients

- 1 lb. Chicken breasts, cooked and cut or torn into bite-sized pieces
- 1/2 1 lb. Fresh mozzarella cheese, cut into bite-sized pieces
- 1- 15-16 oz. Can of Italian tomato sauce with Italian herbs and spices
- 1/2 Cup Extra Virgin Olive Oil
- 2 Tab. Lemon Juice, freshly squeezed
- 2 Cloves Fresh garlic, minced
- 1 Tab. Fresh oregano, chopped \*\*
- 1/4 Cup Fresh Basil, chopped
- 2 Tab. Fresh Parsley, chopped
- 2 Tab. Freshly Grated Parmesan Cheese
- 1/2 Tsp. Kosher Salt
- 1/8 Tsp. Crushed Red Pepper Flakes (optional)
- 1/4 Tsp. Freshly Cracked Pepper
- 1 lb. Fettuccine, cooked al dente & drained
- Garnish: More of the chopped fresh herbs above, Sliced Kalamata Olives (optional)

## Preparation

- 1. Cook the penne pasta or pasta of your choice according to the package directions until al dente--don't overcook, because you'll still want it firm to the bite. Drain and rinse the pasta in cold water. Set aside.
- 2. Combine cooked chicken pieces and chunks of fresh mozzarella cheese in a large glass bowl. (Feel free to add other favorite ingredients like artichoke hearts and olives, etc.) In another bowl or large glass measuring cup, combine the tomato sauce, olive oil, lemon juice, garlic, and parmesan cheese. Add salt and pepper and red pepper flakes and mix well. Mix in the fresh parsley, basil, and oregano.
- 3. Toss the chicken and cheese mixture with the pasta. Pour the prepared tomato sauce over the chicken and pasta mixture, tossing all ingredients gently. Serve right away at room temperature or cover and refrigerate until serving time.

## Important Notes on this versatile recipe

- You can use any pasta you prefer-- it's all good!
- You can add chopped artichokes or olives or chopped fresh tomatoes for a chunkier version of this recipe.
- You can substitute bite size pieces of pepperoni or salami or any of the wonderful Italian meats at Jungle Jim's deli counter for the chicken if you want. Or to make it easier, just buy a rotisserie chicken at Jungle Jim's and chop of the meat to make this dish.
- You can substitute pizza sauce for the tomato sauce if that is a flavor you family favors --it works well, especially with the pepperoni.
- Again, although you can substitute one teaspoon dried herbs for one tablespoon fresh herbs in most recipes, this particular recipe gets its really fresh taste with the help of the fresh herbs, so use the fresh herbs if you can – adds vitamins as well!

-Jungle Jim's Margie Potts