

Mediterranean Pasta With Chicken (serves 8) [1st Place, 2012 Cook-Off]

Ingredients:

Chicken Tenders
Jar of Roasted Red Peppers
½ Bag of Fresh Baby Spinach
3-4 Fresh Ripe Tomatoes diced
1 Yellow Onion (#3 Cone)
12 oz of Bow Tie Pasta
½ Stick of Cream Cheese
1 Pint of Whipping Cream
Parmesan Cheese
Salt & Pepper
½ - 1 Cup of Boiled Water
Olive Oil
Feta Cheese (optional)

Cookware:

12" EOC Skillet
5-Quart Roaster
Saladmaster Machine

Boil the Bow Tie Pasta (el dente), set aside. Dice the Tomatoes. Use #3 Cone to dice the Yellow Onion. Coat the 12" EOC with Olive Oil. Add Diced Yellow Onion; once this is sautéed, add the Chicken Tenders and cook until the Chicken Tenders turn white. Add the Roasted Red Peppers and Diced Tomatoes and stir. Add ½ Cup of Water, Cream Cheese, and Whipping Cream; stir. When the mixture is looking pink, throw in the Bow Tie Pasta and mix well. At the end, add the Baby Spinach; Salt and Pepper to taste. Cover the EOC until the Spinach breaks down. Once ready to serve, sprinkle with Parmesan Cheese & Feta Cheese (optional).