

## Rigatoni Elements

### Recipe

Rigatoni pasta cooked al dente, tossed with mushrooms, tomatoes, chicken and a touch of cream

### Ingredients

| Qty | Measure    | Ingredient                       |
|-----|------------|----------------------------------|
| 1   | Package    | Rigatoni pasta (cooked al dente) |
| 1   | Medium     | Chicken breast (diced)           |
| 1   | Tablespoon | Minced shallots                  |
| 1   | Tablespoon | Minced garlic                    |
| 1   | Medium     | Tomato (diced)                   |
| 1   | Each       | Portobello mushroom (diced)      |
| 1   | Tablespoon | Fresh basil (cut julienne style) |
| 3   | oz         | White wine                       |
| 2   | oz         | Extra virgin olive oil           |
| 2   | oz         | Chicken stock                    |
| 1   | Cup        | Heavy cream                      |
| 1   | Cup        | Reggiano parmesan cheese         |

### Equipment:

Measuring cup  
Tablespoon  
Sauté pan  
Large pot

### Instructions:

- In a sauté pan, at high heat, place the olive oil, shallots, garlic and chicken; sauté over medium to high heat until light brown.
- Add the mushrooms, tomatoes and basil; let simmer for a few minutes.
- Add the white wine and chicken stock; let simmer.
- Add the heavy cream; let simmer.
- Serve pasta in a deep-dish bowl, spoon sauce over top and combine well.

**Presentation:** Serve in a deep dish with freshly grated parmesan cheese, and garnish with basil leaf on top.

### Lorena Suggests:

- Add ingredients one step at a time to open up their full flavor. By creating layers, the flavors will evenly blend together.
- Feel free to substitute different pastas such as penne or bow-tie. Both types hold sauce really well.

**Serves:** 4

**Prep Time:** 15 min.

**Cook Time:** 10 min.

**Total Time:** 25 min.