



## Chicken Penne alla Vodka

### Ingredients:

1 jar Vodka Sauce	1 lb. Chicken Breast	1 box Penne (16 oz.)
2 – 4 tbsps. Extra Virgin Olive Oil	1 pint Heavy Whipping Cream	1 – 2 tps. fresh Basil, chopped
1 tsp. dried Oregano	3 - 4 tbsps. shredded Parmesan	2 Garlic Cloves, minced
1 small Onion, diced	Sea Salt to taste	Ground Black Pepper to taste

### Directions:

1. Clean 1 pound worth of chicken breast according to the "Cleaning Chicken" page and pat dry. Depending on the size and thickness of the breast, butterfly it into thinner pieces.
2. Add fresh ground sea salt and black pepper to both sides of each chicken piece.
3. In a grilling pan on high heat, spray a little non-stick cooking spray. Once it reaches temperature, place the seasoned chicken breasts in the pan. Cook the first side for 3 – 5 minutes, depending on the thickness. Flip and cook for another 2 – 4 minutes. Avoid overcooking to prevent it from getting dry. Remove from heat and set chicken breasts aside.  
  
\*As an alternative, I highly recommend grilling the chicken on an open flame grill.
4. Cook the penne pasta according to package directions in salted water. Drain pasta, return to pot, drizzle about 2 tbsps. of extra virgin olive oil, mix thoroughly, and set aside.
5. Finely chop about 2 tps. worth of fresh basil. Set aside.
6. Once grilled chicken has slightly cooled, slice into strips or dice into cubes (your choice) and set aside.
7. In a large pot, add 2 tbsps. of extra virgin olive oil, 1 small diced onion, and 2 minced garlic cloves. Stir ingredients and sauté on medium high heat for about 2 – 3 minutes.
8. Add the chicken to the pot and mix to combine. Sauté for an additional 3– 5 minutes.
9. To the pot, add 1 complete jar of Vodka Sauce (choice of your preferred brand), 1 pint of heavy whipping cream, 3 tbsps. Shredded parmesan cheese, 1 tsp. oregano, and 2 tps. chopped basil. Stir all the ingredients well to fully incorporate. Sample sauce and add additional salt to taste. When it comes up to a light boil, reduce the heat to medium or medium low and allow the sauce to simmer for about 5 minutes, stirring occasionally.
10. You have two ways of serving this:
  1. If the entire thing is going to be served at once for a large family, dump all of the cooked penne into the pot of vodka sauce, mix thoroughly, and server.
  2. If only a few portions will be served, only combine the amount of pasta with sauce that will be served. This ensures that if you have leftovers, the pasta won't absorb the sauce leaving you with a dry pasta dish. This is a saucy dish meant to be served immediately once mixed with pasta.