

# CHICKEN BREAUX BRIDGE PASTA

Date: 12/13/2022

Plate: Pasta Bowl

To Go: Single Compartment

## STEP #1: INGREDIENTS

#60 scoop

REAL Butter

1 each

[Chicken Portions \(5 wz\)](#)

1/4 cup

[Green Onions - Chopped](#)

## STEP #2: INGREDIENTS

1 each

[Penne Pasta Portions \(8 wz\)](#)

8 vz

[Spicy Cream Sauce](#)

## SET-UP / GARNISH: INGREDIENTS

2 TBL

Parmesan Cheese

### Procedure

#### Step #1:

- Scoop the butter into a skillet over medium-high heat, and immediately add the chicken and green onions.
- Cook until the chicken is heated throughout.**  
**NOTE: This will take about 1 minute.**

#### Step #2:

- Empty the pasta portion into the battering basket and dip the pasta into the hot water for 15 seconds.
- While the pasta is heating, ladle the Spicy Cream Sauce into the skillet.
- Add the warmed pasta to the skillet and toss to coat.  
**NOTE: This should take about 2 1/2 minutes**

#### Set-Up / Garnish:

- Pour the contents of the skillet into a pasta bowl, using a rubber spatula to scrape the sides of the skillet.
- Sprinkle the parmesan cheese "**coast to coast**" **evenly** over the **entire dish**.  
**NOTE: Keep the sauce and the cheese off the rim of the plate.**

