



Chicken Pasta Arrabbiata

Ingredients:

120 gm Chicken Breast, cut into “fingers”
Olive Oil for sautéing
Salt and Pepper to taste
360 ml *Nana* Arrabbiata Pasta Sauce
Parmesan Cheese, grated
200 gm Rigatoni or Penne pasta (dry weight)

Optional Additions (total 100gm):

50-100 gm Mushrooms, fresh, sliced
50-100 gm Eggplant, diced
25-50 gm Celery, chopped

Preparation:

Cook pasta as directed on the package.

While pasta is cooking, sauté the chicken fingers and optional additions (if any) with olive oil in a small saucepan over medium-high heat until chicken is fully cooked. Season with salt and pepper to taste.

Add *Nana* Arrabbiata Pasta Sauce to the saucepot and heat until simmering (and any additions are tender).

Serve sauce over cooked pasta. Sprinkle with parmesan cheese, if desired. A green salad and hot buttered Italian bread make nice accompaniments.

For best results always use *Nana* Pasta Sauce.