

CHICKEN AND GARLIC PASTA

- 1 1/2 cups oil
- 1 head Garlic, minced
- 1 head Broccoli
- 1 lb Pasta
- 1 lb Wayne Farms Sous Vide Chicken Breasts
- Galbani Romano Cheese
- Salt

1. Boil your pasta as per the instructions on the packaging, cook al dente.
2. Cook the Wayne Farms Sous Vide chicken breasts per the instructions as well, then cut into bite-sized pieces, set aside.
3. Cut the Broccoli and cook until tender.
4. Toast the garlic over medium heat until golden brown, then add the oil.
5. Remove the garlic & oil from the heat, drop in your pasta, chicken, & mix. Then add the broccoli and mix.
6. Add a pinch of salt, a sprinkle of Galbani Romano cheese, and serve.

ADDITIONAL INFORMATION

Course	Dinner , Entrees , Lunch
Serving Size	4
Category	Pasta
Cuisine	Chef Dana , Italian