



Chicken Pesto Pasta

Ingredients

- 80 oz. Marzetti® Whole Grain Rotini
- 53.2 oz. chicken breast (fully cooked [grilled], thawed from frozen & sliced)
- Pesto Sauce:
 - 8 oz. powdered pesto mix
 - 96 fl. oz. water
 - 32 fl. oz. olive oil
- Alfredo Sauce:
 - 51 oz. powdered alfredo sauce mix
 - 3.5 gal. skim milk
 - 1 lb. unsalted butter (diced)

Marzetti Products



[Marzetti Frozen Pasta Rotini with Whole Grain](#)

Preparation

1. For the Alfredo Sauce: Add powdered alfredo sauce mix and skim milk to a large sauce pot and whisk until completely combined.
2. Add butter and bring to a boil over medium heat, stirring frequently.
3. Reduce to low heat and simmer for 2-3 minutes or until thickened.
4. Use immediately or cool and refrigerate for later use.
5. For the Pesto Sauce: Add powdered pesto mix and water to a large sauce pot and whisk until completely combined.
6. Add olive oil and bring to a boil over medium heat, stirring frequently.
7. Reduce to low heat and simmer for 2-3 minutes or until thickened.
8. Use immediately or cool and refrigerate for later use.
9. Chicken Pesto Pasta Preparation: Pre-heat combi-oven to 350°F with 50% humidity and 50% dry heat with a medium convection speed.
10. Add frozen **Marzetti Frozen Pasta® Whole Grain Rotini**, alfredo, pesto and chicken to a 4-inch hotel pan and mix to combine.
11. Cover with foil and cook for 45 to 50 minutes, stirring halfway through the cooking time.
12. Once an internal temperature of 165°F is reached, remove from the oven and serve or keep warm.