

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.

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The information shown here may vary from the information on product currently in distribution. Keep in mind that ingredients, formulas, and labeling regulations may change, so nutrition information may also change. For the most accurate information for a particular product, please refer to the nutrition and ingredient information on the product package.

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