



# Southwest Chicken Pasta

## Ingredients

- 80 oz. Marzetti® Whole Grain Rotini
- 13.3 oz. chipotle sauce
- 53.2 oz. chicken breast (fully cooked [grilled], thawed from frozen & sliced)
- 26.6 oz. fajita vegetables (frozen)
- Alfredo Sauce:
  - 51 oz. powdered alfredo sauce mix
  - 3.5 gal. skim milk
  - 1 lb. unsalted butter (diced)

## Marzetti Products



[Marzetti Frozen Pasta Precooked Rotini, Whole Wheat Grain \(Wheat/Grain\) 3 LB](#)



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

## Preparation

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