



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

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. Southwest Chicken Pasta Preparation

Pre-heat combi-oven to 350°F with 50% humidity and 50% dry heat with a medium convection speed.

6. Add **Marzetti Frozen Pasta® Whole Grain Rotini**, alfredo, chipotle sauce, chicken and fajita vegetables to a 4-inch hotel pan and mix to combine.

7. Cover with foil and cook for 45 to 50 minutes, stirring halfway through the cooking time.

8. Once an internal temperature of 165°F is reached, remove from the oven and serve or keep warm.