



Ignite your taste buds with our Pollo Picante Pasta! This vibrant dish features tender sliced grilled chicken breast, Tavolini penne pasta, and a rich Old World marinara sauce infused with the spicy kick of Harissa paste. Bell peppers, garlic, and white wine create a delightful blend of flavors, while fresh parsley and Parmesan cheese add a satisfying finishing touch.

## Ingredients:

- 5 oz. Gordon Choice Sliced Grilled Chicken Breast #466812
- 2 oz. Old World Marinara
- · 7 oz. Tavolini Penne Pasta
- 2 oz. Harissa Paste
- 2 oz. Bell Peppers
- Parsley

- 1 tsp. White Wine
- 1 tsp. Smoked Paprika
- 1 tsp. Cayenne
- 1 tsp. Chopped Garlic
- 1 tsp. Parmesan Cheese

## Instructions:

- 1. In a bowl, toss sliced chicken with chili powder, smoked paprika, cayenne, salt, and black pepper.
- 2. Heat olive oil in a large skillet over medium-high heat.
- 3. Add the seasoned chicken and cook for 5-7 minutes, flipping occasionally, until fully cooked and slightly crispy. Remove and set aside.
- 4. In the same skillet, add butter and white wine.
- 5. Sauté garlic, cherry tomatoes, and bell peppers for 2-3 minutes until softened.
- 6. Stir in red pepper flakes, marinara sauce, harissa, salt, and black pepper.
- 7. Let the sauce simmer for 3-4 minutes, then stir in Parmesan cheese until melted and smooth.
- 8. Add the cooked pasta to the sauce, tossing to coat evenly.
- 9. Return the spicy chicken to the skillet and mix well.
- 10. Garnish with fresh parsley.

	Product	Description	Code #	Pack Size
	Gordon Choice® Fully Cooked Sliced Grilled Chicken Breast	Elevate your culinary creations with the ultimate convenience protein – pre-sliced grilled chicken breast! These juicy white meat strips arrive ready-to-use in salads, stir-fries, sandwiches, and more.	466812	4/5 lb.
	Tavolini® Old World Marinara Sauce	Vine-ripened tomatoes, onions, garlic, and olive oil blended together for a robust Italian-inspired marinara.	357507	4/4 lb. Pouches
	Tavolini® Fully Cooked Penne	Al dente penne pasta.	835900	4/5 lb.





















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