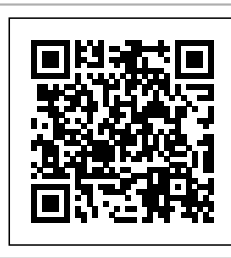


# Marry Me Pasta



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Recipe by: Laura Vitale

Serves 4

**Prep Time: 15 minutes**

**Cook Time: 30 minutes**

## Ingredients

- 12 oz of Rigatoni, uncooked
- 2 Tbsp of Olive Oil
- 1 lb of Chicken Breast or Thighs (boneless, skinless) cut into bite size pieces
- 2 tsp of Paprika
- 2 tsp of Garlic and Herb Seasoning
- 2 tsp of Chicken Bouillon Powder, optional
- 3 Cloves of Garlic, minced
- Handful of Cherry Tomatoes, halved
- Fresh Basil, torn
- 1/3 cup of Sundried Tomatoes Packed in Oil, drained well and chopped
- 1 cup of Heavy Cream
- 1 cup of Chicken Stock
- Heavy Pinch of Italian Seasoning
- Plenty of Parm
- Salt, to taste

1) Fill a large pot with water ,add a generous pinch of salt and bring to a boil.

2) In a large skillet or shallow Dutch oven, add a tablespoon of olive oil, while that preheats over medium heat, season your chicken with the spices, toss well to coat and add to the hot skillet, cook so it's seared on all sides and develop good color then remove to a plate and set aside.



3) Add the remaining oil, followed by the garlic, fresh tomatoes and some basil, sauté about 30 seconds then add in the cream, chicken stock, Italian seasoning and sun dried tomatoes, bring to a boil, reduce the heat to low and simmer while the pasta cooks. This is the time to add the pasta to the boiling water and cook according to package instructions.

4) When the pasta has about 5 minutes left, add the partially cooked chicken to the sauce, increase the heat to medium, let it boil and thicken a bit, stir in lots of parm, once the sauce feels and looks creamy, time to serve!