Chicken Rigatoni

8 servings

INGREDIENTS

1/2 tablespoon crushed red pepper flakes

1/8 teaspoon salt

1/8 teaspoon ground black pepper

1 tablespoon garlic, chopped

6 ounces chicken, **sautéed** & sliced

3/4 cup marinara sauce

1/2 cup Alfredo sauce

1/4 cup peas

16 ounces rigatoni pasta, cooked

DIRECTIONS

1. In a sauté pan, heat oil over medium heat.
2. Add crushed pepper, salt, black pepper and garlic; sauté just long enough to caramelize and red pepper to release flavor into the oil.
3. Add sliced chicken and sauté briefly to coat in spices and garlic.
4. Add Marinara Sauce first, then Alfredo Sauce and bring to a simmer.
5. Cook until sauce thickens and chicken is cooked through.
6. Turn off heat; add peas and incorporate into sauce.
7. Toss pasta and sauce until well combined.
8. Sprinkle with crushed red pepper for garnish.