



Rositeria Chicken pasta

Ingredients

- 16 oz penne pasta
- 2 cups cooked rotisserie chicken, chopped (about ½ a chicken)
- ½ cup extra-virgin olive oil
- 4 tbsp unsalted butter
- 4 garlic cloves, minced
- 1½ tsp salt
- ¼ tsp red pepper flakes *or* black pepper
- ¼ cup chopped flat-leaf parsley *or*
- 2 tbsp Italian seasoning
- ¼ cup grated Parmesan cheese

Instructions

1. Cook the Pasta

Bring a large pot of salted water to a boil. Add penne and cook according to package instructions.

2. Warm the Chicken

About 2 minutes before the pasta is fully cooked, stir in the chopped rotisserie chicken. This gently reheats the chicken without drying it out.

3. Drain and Return

Drain the pasta and chicken, then return both to the warm pot.

4. Make the Garlic Herb Sauce

In a small saucepan, heat olive oil and butter over medium heat. Add garlic, salt, and red pepper flakes. Cook for about 2 minutes, stirring frequently, until the garlic turns golden and fragrant (not browned).

If using Italian seasoning instead of parsley, stir it into the hot sauce to soften.

5. Combine Everything

Pour the hot garlic sauce over the pasta and chicken. Add parsley (if using) and Parmesan cheese. Toss until the pasta is fully coated and everything is well mixed.

6. Serve

Serve hot, optionally with extra Parmesan and fresh herbs on top.

