



Sunset  
Gourmet  
FOOD COMPANY INC.

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## Chicken Mozzarella Pasta with Sun-Dried Tomatoes

- 3 tsp. Sunset Gourmet's Oh! So Garlic**
- 1 small jar (3-4 oz) sun-dried tomatoes in oil**
- 1 lb (454 g) boneless skinless chicken breast, cut into pieces**
- 1 tsp. Sunset Gourmet's Sunset Seasoned Salt**
- Paprika, just a little to taste**
- 1 cup half and half**
- 1 cup mozzarella cheese, shredded**
- 8 oz. penne pasta**
- 1 Tbsp. basil, (if using fresh basil you can add more)**
- ½ tsp. crushed red pepper flakes**
- ½ cup reserved cooked pasta water**

In a large skillet on high heat, cook sun-dried tomatoes in 2 Tbsp. oil for 2 minutes. Remove from pan, leaving the oil. Add chicken cubes that are lightly covered in paprika. Cook on medium heat until chicken is cooked throughout. Remove from heat.

Cook pasta according to package instructions. Drain and reserve some cooked pasta water.

Slice sun-dried tomatoes into smaller bits and add back to the skillet with chicken. Add half and half and cheese, bring to a gentle boil. Immediately reduce to simmer and cook, stirring constantly until all cheese melts and creamy sauce forms. If sauce is too thick – don't worry – you'll be adding some cooked pasta water soon. Add cooked pasta to the skillet, stir to combine. Add basil, pepper flakes, Oh! So Garlic and Sunset Seasoned Salt. Add approximately ½ cup reserved cooked pasta water to thin (do not add all water at once - you might need less or more of it). This will water down the thickness of the cheese sauce and make it creamier. Let simmer for a couple of minutes for flavours to combine.

*Recipe courtesy of Joe Clute, Kitchener, ON. Thanks!*

- OH! SO GARLIC
- SUNSET SEASONED SALT