



Simple Creamy Chicken Rigatoni

What You Need

- 1 premade rotisserie chicken or 3-4 cups chicken breast leftovers (cut into bite sized pieces)
- 1 box 16 oz. Rigatoni pasta (or penne pasta) prepared as instructed (Reserve 1 cup pasta water)
- 1/2 cups green peas (fresh or frozen)
- 1 tsp. salt
- 1 tsp. white pepper

- 1 8 oz. can slice mushrooms
 - 2 Tbsp. canola oil
 - 1 Tbsp (butter)
 - 2 cloves garlic (minced)
 - 1 cup parmesan cheese (finely shredded) divided
 - ½ cup mozzarella cheese (finely shredded)
 - ½ cup milk (or cream)
 - ½ cup chicken broth
 - ¼ cup reserve cooking water cup fresh parsley (finely chopped) optional
- Large pasta pot
Whisk
Colander
Bowl for pasta

Before You Start

Cook pasta as instructed on pasta box. Reserve 1 cup pasta water, drain pasta using your colander and pour into bowl, add butter stir and set aside. Chop chicken into bite sized pieces.

Let's Make It!

Add oil to the pot, over medium heat sauté garlic until softened (about a minute) add pasta water, broth, milk and ½ cup parmesan cheese, mozzarella cheese, salt, pepper, whisk well to combine, add peas, mushrooms and chicken, stir to combine. Cook on low for 5-10 minutes. Add remaining cheese stir and serve. If the sauce is too thin add more cheese!

Serves 4

*Katie's Tidbits add more cheese to the table for dining.

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