



# SPINACH CHICKEN ALFREDO

by Chef David Cocker

## USING: REUVEN FULLY COOKED OVEN ROASTED CHICKEN BREAST STRIPS

Prep & Cook Time: 30 minutes

Servings: 50

### INGREDIENTS

4500 g (159 oz) Reuven Fully Cooked Oven Roasted Chicken Breast Strips (Product Code 11102)

¼ cup (60 ml) olive oil  
¼ cup (60 ml) butter, unsalted  
2 tbsp (30 ml) garlic, minced  
8 cups (1 kg) white onions, finely chopped  
24 cups (6 L) chicken broth  
25 cups (100 oz) penne rigate, dry  
8 cups (2 L) whipping cream – 35%  
5 cups (1.25 L) parmesan cheese, grated  
10 cups (2.5 L) spinach, fresh  
1 cup (250 ml) parsley, minced  
1 cup (250 ml) basil, chiffonade

### PREPARATION

In a large pot over medium heat add olive oil and butter. Add garlic and onions and stir over medium heat for 3 to 4 minutes. Add chicken broth and bring to a simmer, add dry pasta and stir. Simmer for 8 minutes or until pasta is soft. Add cream, Reuven Fully Cooked Oven Roasted Chicken Breast Strips, parmesan cheese, stir and simmer for 5 to 6 minutes until liquid has reduced and coats pasta. Mix in spinach, parsley and basil. Serve with vegetable side.



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