



# BAKED CHICKEN PASTA DI CASA

by Chef David Cocker

## USING: REUVEN FULLY COOKED MOSTLY DARK 1/2" DICED CHICKEN

Prep & Cook Time: 45 minutes

Servings: 50

### INGREDIENTS

40 cups (8 kg) cooked rigatoni  
2 cups (500 ml) olive oil  
10 pcs garlic cloves, minced  
3 medium onions, diced  
3 cups (750 ml) carrot, diced  
3 cups (750 ml) celery, diced  
3 kg Reuven Fully Cooked Mostly Dark 1/2" Diced Chicken (Product Code 18307)  
2 tbsp (60 ml) dried Italian herb mix  
5 pcs zucchini, diced  
80 fl oz (10 cups) tomato sauce  
3 tbsp (45 ml) butter  
3 tbsp (45 ml) all-purpose flour  
4 cups (1L) milk, 2%  
½ cup (125 ml) fresh basil, chopped  
3 cups (750g) ricotta cheese  
250g mozzarella cheese, shredded  
Salt & pepper to taste  
Tips – Substitute Penne or Fusilli for rigatoni

### PREPARATION

#### Pasta

Cook according to package directions, stirring occasionally, until al dente or softer depending on desired texture. Drain and hold.

#### Tomato Sauce

In a large saucepan over medium heat, add oil, garlic, onion, carrot, celery, zucchini and cook for 2 minutes. Add Reuven Fully Cooked Mostly Dark 1/2" Diced Chicken, Italian herb mix, tomato sauce, salt and pepper to taste. Bring to a boil; cover and simmer, stirring occasionally for 10 min.

#### White Sauce

In a saucepan melt butter over medium heat. Stir in flour. Cook over medium heat, stirring constantly, until mixture is smooth and bubbly. Gradually whisk in milk, bring to a boil and whisk for 3-5 minutes until smooth and thickened. Add in the ricotta cheese and remove from heat.

#### Assembly

In a large casserole dish combine pasta and tomato sauce. Top with white sauce, fresh basil and mozzarella cheese. Place under broiler for 2-5 minutes or until cheese is bubbly.



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