



## ***Cooking with Curry Chefs Christian, Jools, and Otto!***

### **Spicy Chicken Penne**

- 8 oz Roasted Chicken, seasoned, cooked, cooled
- 8 oz Heavy Cream
- 2 oz Hot Sauce (Franks, Texas Pete's)
- 2 oz Blue Cheese
- 1lb Penne, al dente
- ½ PT (about 8) Cherry Tomatoes
- 1 oz (about 10 leaves) Fresh Basil
- 2 oz Shredded Parmesan Cheese
- Kosher Salt

1. Heat a sauté pan on medium. Add heavy cream, reduce by  $\frac{1}{4}$ .
2. Add desired amount of hot sauce to create a light pink hue. Reduce by  $\frac{1}{4}$ .
3. Add chicken, blue cheese, and tomatoes. Season with salt.
4. Turn off the heat and add parmesan cheese.
5. Garnish with basil.
6. Enjoy!