



# *Chicken Rigatoni- White Wine Garlic Sauce*

## **INGREDIENTS:**

- 2 (6oz Each) chicken breast, cut into pieces
- 1/4 cup flour
- Salt & pepper to taste
- Olive oil, as needed
- 1 cup broccoli florets, cooked
- 2 cups rigatoni, cooked al dente

## **WHITE WINE SAUCE**

- 4 cloves garlic, chopped
- 1 tbs flour
- 1 cup white wine
- 2 cups chicken stock
- 1 tsp crushed red chiles
- 2 tbs butter and 2 tbs of butter
- 1 lemon, squeeze for juice to taste
- Salt & pepper to taste
- Parsley, chopped for garnish
- Parmesan cheese, garnish

## **DIRECTIONS:**

1. On a plate, season chicken with salt and pepper. Toss lightly in flour until coated. Shake off excess flour.
2. In a hot saute pan, with just enough olive oil to coat the bottom of the pan saute floured chicken until lightly golden.
3. Add garlic and saute for one minute.
4. Add 2 tbs of butter and flour. Cook and stir for 30 seconds.
5. Add white wine and reduce to half.
6. Add chicken stock and bring to a boil.
7. Add broccoli, rigatoni, chiles, remaining butter, and season to taste with lemon, salt and pepper.
8. Garnish with parsley and Parmesan cheese.