



Garlic Chicken Rigatoni

Jacob · 28/09/2024



Prep Time

25 mins

Difficult

Medium

Servings

5

Description

This pasta dish layers flavors and can be made in under 30 minutes add a salad and crusty bread and dinner is done

Ingredients

- - 1 (8 ounce) package rigatoni pasta - 1 tablespoon salt - 1 pound skinless
- boneless chicken breasts
- cut into bite-sized pieces - 1 tablespoon herb-infused olive oil - $\frac{1}{4}$ cup tapioca starch - 1 teaspoon Italian seasoning - $\frac{1}{4}$ teaspoon salt - ? teaspoon freshly ground black pepper - $\frac{3}{4}$ cup water - ? cup sliced fresh mushrooms - $\frac{1}{4}$ cup chopped marinated artichoke hearts - 2 tablespoons chopped oil-packed sun-dried tomatoes - 3 cloves minced garlic - ? cup Chardonnay wine - $\frac{1}{4}$ cup heavy whipping cream - 2 ounces shredded aged Cheddar cheese

Instructions

1. Bring a large pot with water and 1 tablespoon salt to a boil. Cook rigatoni in the boiling water
2. stirring occasionally until tender yet firm to the bite
3. about 10 minutes. Drain and reserve pasta water. Meanwhile
4. combine tapioca starch
5. Italian seasoning
6. salt
7. and black pepper in a bowl. Add chicken pieces and toss to coat. Heat olive oil in a skillet until it shimmers. Add chicken pieces and cook until browned
8. about 5 minutes. You might be tempted to add more olive oil or butter
9. don't do this. Pour in reserved pasta water and add mushrooms
10. artichoke hearts
11. sun-dried tomatoes
12. and garlic. Cook about 5 minutes. Mix in white wine
13. cream and Cheddar cheese. Whisk until sauce is slightly thickened. Add rigatoni and toss to combine. Add rigatoni and toss to combine. Serve immediately. Cook's Note You can use the oil from either the artichoke hearts
14. sun dried tomatoes or both instead of the herb-infused olive oil. You can substitute flour for tapioca starch but I just like the silky texture the tapioca starch gives. I used cave-aged Cheddar cheese for this recipe that I buy at a specialty store
15. but you can use Cabot extra sharp Cheddar cheese instead.