

RECIPE FEATURE



Spinach Penne

Tender pasta tossed with fresh spinach, mushrooms, grape tomatoes, and crisp chicken tenders in a parmesan alfredo.



INGREDIENTS:

6 OZ	PENNE, COOKED	47422	.36
1 TBSP	OLIVE OIL	76252	.10
1 TBSP	GARLIC, MINCED	75085	.33
1 TEAS	SHALLOTS, MINCED	02922	.04
1 CUP	SPINACH, FRESH	04120	.85
1 CUP	MUSHROOMS	02880	1.60
10 EA	GRAPE TOMATO, SLICED	03638	.62
2 EA	CHICKEN STRIPS, COOKED	22860	1.66
1 CUP	HEAVY CREAM	08316	.91
¼ CUP	PARMESAN CHEESE	06548	.57
	SALT	75854	
	PEPPER	75615	

Cost:	\$7.19
Menu Price:	\$14.95
Gross Profit	\$7.79
Food Cost %:	47.9%

PREP NOTES:

1. Heat oil in sauté pan
2. Add garlic and shallots and sauté until soft
3. Add mushrooms and sauté until wilted
4. Add spinach and cook 30 seconds
5. Add penne and toss to coat
6. Add cream and reduce by one half
7. Add parmesan and melt into a sauce
8. Adjust seasoning with salt and pepper
9. Place on plate and top with julienne chicken strips

Yield: 1 serving

