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## Penne Pasta

Whole wheat penne tossed with steamed Antigua vegetables and topped with a grilled chicken breast. Garnished with garlic medallions.

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### INGREDIENTS:

8 OZ: COOKED PASTA PENNE RIGATI WHOLE WHEAT/GRAIN:	#47422	.97
4 OZ: VEG ANTIGUA BLEND CULINARY SEL:	#44760	.40
1 EA: 4 OZ CHICKEN FRZ BRST B/S IQF:	#24552	.74
1 TBSP: OIL OLIVE PURE:	#76236	.12
1 TBSP: BUTTER BUTTERBLEND 8%:	#08014	.05
1 TEAS: GARLIC CHOPPED IN OIL:	#71120	.03
Pinch KOSHER SALT:	#75854	--
Pinch BLACK PEPPER:	#75540	--
1 TBSP: CHEESE PARMESAN FINE SHRED:	#06548	.14
2 CT: BREAD GARLIC TOAST MEDALLIONS PARBAKED:	#51764	.13

Cost:	\$2.58
Menu Price:	\$8.95
Gross Profit:	\$6.37
Food Cost %:	29.0%

### Prep Notes:

1. Melt butter with olive oil in sauté pan
2. Add garlic and sauté until aromatic
3. Add pasta and vegetables and toss until heated through
4. Adjust seasoning with salt and pepper
5. Place pasta on desired plate
6. Top with grilled, julienne chicken breast
7. Sprinkle with Parmesan cheese
8. Garnish with garlic rounds

