



GEORGE  
CHIALA'S  
RECIPE  
OF  
THE MONTH  
COLLECTION

OCT 2015  
Recipe 77

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## Creamy Chicken Alfredo over Penne Pasta

### PREPARATION

- 1 - Cook penne noodles as per directions on box; drain.
- 2 - While noodles are cooking, dice two medium-sized chicken breasts and fry in olive oil in a small frying pan. Once chicken is cooked all the way through, begin making the Alfredo sauce.
- 3 - Melt butter in medium saucepan. Add cream cheese and stir until mostly combined. Add half and half and Parmesan cheese; stir. Remove from heat and let thicken (1-2 minutes).
- 4 - Combine chicken, penne noodles, and Alfredo sauce. Garnish with cherry tomatoes and serve.

## Creamy Chicken Alfredo over Penne Pasta

Cooks Note: This hearty recipe is well suited for cool October evenings. To bring out the most authentic flavors make sure to let the sauce really cool down before mixing with penne.

Bon Appetit,  
George



(photo by Marc-Henri)

### INGREDIENTS

- 12 oz. penne noodles
- 1 tablespoon GC Farms' extra virgin olive oil
- 2 medium-sized chicken breasts
- 1/2 cup butter
- 8oz. cream cheese
- 1/3 cup grated Parmesan cheese
- 1 cup half and half
- 1/2 cup cherry tomatoes (for garnish)

### COOK'S NOTE:

This hearty recipe is well suited for cool October evenings. To bring out the most authentic flavors, make sure the sauce really cools down before mixing with the penne.

Bon Appetit!  
-George