



PENNE GORGONZOLA

Thanks to Kelly Carroll, *BOWA*



INGREDIENTS

- 1 Spanish onion
- Olive oil
- Butter
- 1 whole chicken breast or 2 halves
- 12 ounce jar roasted sweet peppers
- 1 1/2 cup half and half
- 2/3 cup chicken broth
- 4 tablespoons crumbled gorgonzola
- 1/2 pound of pasta, penne or bowties
- 4 ounces baby spinach
- 2 tablespoons chopped bacon bits



PREPARATION

1. Slice the onion and place with olive oil and butter in a deep fry pan. Cook covered, stirring occasionally, for about 15 minutes on medium-low heat until onions are caramelized, slightly golden brown.
2. While cooking the onion, trim the chicken breast. Cut lengthwise in strips and then in 2-inch chunks.
3. Rinse and drain roasted sweet peppers. Slice into quarter-inch strips. Set aside in medium bowl. Once golden, add the onions to the pepper bowl.
4. With remaining oil and butter in pan, heat pan to medium and then add chicken and sauté. Tossing frequently, cook the chicken until its barely cooked on all sides, approximately 3 to 4 minutes. When chicken is barely cooked on all sides, add chicken to bowl of peppers and onions.
5. Pour half and half into fry pan and heat over medium-low heat until it comes to a slight simmer, approximately 4 to 5 minutes. Add chicken broth and continue to simmer for 5 minutes. If sauce becomes too thick, add more chicken broth. After 5 minutes, add cheese and stir to melt.
6. Add pasta to boiling water. Cook as directed, then drain.
7. Once cheese is melted, turn heat to low.
8. Add pasta and spinach to cheese sauce and bring to a low boil on medium-high heat until the sauce is no longer runny. Add onions, chicken, and peppers and toss until warm. Add salt and pepper to taste. Add bacon bits and toss.
9. Serve in heated bowl. Add parmesan to taste if desired.

