

Penne with Chicken and Mushrooms in Sugo Rosa



Ingredients:

120	gm	Chicken Breast, diced
100	gm	Mushrooms, fresh, sliced
		Salt and Pepper to taste
		Olive Oil for sautéing
360	ml	<i>Nana</i> Sugo Rosa
2	Tb	Pine nuts (optional)
200	gm	Penne pasta (dry weight)

Preparation:

If using pine nuts, toast them in a dry skillet over medium heat until golden. Set aside.

Cook pasta as directed on the package. While pasta is cooking, sauté the diced chicken and mushrooms with olive oil in a small saucepan over medium-high heat until chicken is fully cooked. Season with salt and pepper to taste.

Add *Nana* Sugo Rosa to the saucepot and heat until warmed through, do not boil.

Serve sauce over pasta. Sprinkle with pine nuts (if using). A green salad and hot buttered Italian bread make nice accompaniments.

For best results always use *Nana* Pasta Sauce.