



TEAM FOUR
FOOD SERVICE



Creamy Chicken Pasta Piccata

Yield: 10 servings

Ingredients:

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| 1 1/2 pounds Dried Pasta | 1/3 cup Chopped Parsley |
| 8 tablespoons Butter | 1 3/4 pounds Grilled Chicken Breast, sliced |
| 1 tablespoon Chopped Garlic | |
| 5 3/4 cups Chicken Stock | |
| 2 cups White Wine | |
| 1 tablespoon Lemon Zest | |
| 2 1/3 pounds PHILADELPHIA CREAM CHEESE | |
| 1 1/4 cups KRAFT GRATED PARMESAN CHEESE | |
| 2 1/2 teaspoons Cracked Black Pepper | |
| 2 1/2 teaspoons Kosher Salt | |
| 2/3 cup Capers | |

Directions:

1. Cook pasta in salted boiling water just until tender. Drain and hold for service.
2. In a sauce pan, melt the butter over medium heat and then add the garlic and cook just until fragrant.
3. Add the chicken stock, white wine, lemon zest and cream cheese whisking until smooth and the sauce is hot.
4. Whisk in the parmesan cheese, pepper and salt.
5. Add in the capers, parsley, cooked chicken and cooked pasta. Toss until heated through and coated evenly to serve.

Recipe and photo courtesy of Kraft Heinz