

# CHICKEN CORN PENNE PASTA

## STEPS

1

- Warm 1 c. Of your chowder in a medium saucepan on low to reduce for a few minutes – maybe 10

2

- As it's warming & reducing, bring a small pot of water to boil for the penne.
- Once the water is boiling, heavily salt it (2 tbsp.) and add your pasta.
- As usual, cook the pasta at least 1 minute short of the package directions.
- Personally, I think shaving 2 minutes off is best due to carry-over cooking when the sauce joins the pasta.



CHOWDER REDUCED IN A SKILLET WITH THE ADDITION OF PENNE BEFORE MIXING IT ALL TOGETHER



CHICKEN, CORN, PENNE PASTA DONE. DON'T EVEN TRY TO RESIST IT!

3

- If your pasta & sauce is looking on the thick side, do the following...
- Take some of the **STARCHY, SALTY PASTA WATER** from the pot with a large spoon & add some.
- It will **LOOSEN** the sauce & **PULL THE DISH ALL TOGETHER.**

4

- Top with grated Parm or Pecorino.
- Your family will never know that this is the child of a Chowder.*

This dish tastes similar to what you would order at an Italian American restaurant.

**BUT. MUCH BETTER AND MADE IN YOUR OWN HOME - SWEET!**