

RECIPE | TOMATOES



SPICY SANGRIA® TOMATO & CHICKEN PASTA



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Recipe created by Evelyn Arguelles



40 min

10 min | **30 min**
PREP. | COOKING



2



easy

INGREDIENTS

For the pasta:

- 1 dry pint** Pure Flavor® Sangria® Medley Tomatoes, sliced and divided
- 12 oz** chicken breast, diced
- 8 oz** rigatoni pasta
- ¾ cup** spicy marinara sauce
- 1 cup** arrabbiata sauce
- ½ cup** Parmesan, shredded
- ¼ cup** heavy cream
- 2 tbsp** honey
- Parsley, for garnish

For the chicken marinade:

- ½ cup** sundried tomatoes
- 2 tbsp** tomato paste
- ½ tbsp** coconut aminos
- 1 tsp** red pepper flakes
- 1 tsp** garlic powder
- Salt and pepper, to taste

DIRECTIONS

- 1** In a large bowl combine chicken and marinade ingredients and set aside.
- 2** Cook pasta according to package directions. Reserve ¼ cup of pasta water before draining pasta.
- 3** In a large skillet on medium-high heat cook chicken for 10 minutes.
- 4** Once chicken is cooked add arrabbiata sauce, cream, Parmesan, honey, half of the tomatoes and stir. Add in reserved pasta water, continue stirring and simmer until thickened.
- 5** To serve, top with remaining tomatoes and garnish with parsley.