




RECIPE | TOMATOES

# SPICY SANGRIA® TOMATO & CHICKEN PASTA



 10 min  
PREP.  
30 min  
COOKING  
40 min

 2

 easy

## INGREDIENTS

Recipe created by Evelyn Arguelles

### For the pasta:

- 1 dry pint Pure Flavor® Sangria® Medley Tomatoes, sliced and divided
- 12 oz chicken breast, diced
- 8 oz rigatoni pasta
- 2/3 cup spicy marinara sauce
- 1 cup arrabbiata sauce
- 1/2 cup Parmesan, shredded
- 1/4 cup heavy cream
- 2 tbsp honey
- Parsley, for garnish

### For the chicken marinade:

- 1/2 cup sundried tomatoes
- 2 tbsp tomato paste
- 1/2 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 1/4 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.

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