

BAKED RIGATONI



Yield : 1 PLATE
BAKING DISH

Number	Units	Ingredients	Volume	Weight
2	OZ	OLIVE OIL	2	OZ
6	OZ	COOKED RIGATONI	6	OZ
2	OZ	ROASTED CHICKEN	2	OZ
2	OZ	COOKED ITALIAN SAUSAGE	2	OZ
1	TABLSP	SHALLOTS THINLY SLICED	0.25	OZ
1	TABLSP	SLICED GARLIC	0.25	OZ
2	OZ	SHERRY	2	OZ
1	OZ	SUN-DRIED TOMATOES	1	OZ
2	OZ	PENCIL ASPARAGUS	2	OZ
8	OZ	FONTINA CREAM SAUCE	8	OZ
2	OZ	BLOND CHICKEN STOCK	2	OZ
1	OZ	GARLIC BUTTER	1	OZ
1	TABLSP	CHOPPED HERBS	0.01	OZ
3	OZ	4 CHEESE	3	OZ
2	TABLSP	MILANESE BREAD CRUMBS	0.01	OZ
1	PINCH	SALT	0.01	OZ
1	PINCH	GROUND BLACK PEPPER	0.01	OZ

HEAT OLIVE OIL IN A SAUTE PAN THEN ADD SHALLOTS & GARLIC & COOK FOR FEW SECONDS THEN ADD SAUSAGE AND CHICKEN & SUN-DRIED TOMATOES,.. GLAZE PAN WITH SHERRY AND FOLD IN FONTINA CREAM SAUCE, ADD CHICKEN STOCK,SALT,PEPPER, CHOPPED HERBS,GARLIC BUTTER,COOKED ASPARAGUS AND ONLY 1 OZ OF THE 4 CHEESE MIX, THEN TOSS RIGATONI WITH SAUCE & PLACE IN A BAKING DISH, TOP PASTA WITH THE REST OF THE 4 CHEESE AND SPRINKLE BREAD CRUMBS OVER THE CHEESE.. BAKE IN THE OVEN (PREFEREBLY) OR UNDER THE CHEESE MELTER..