

Danno's Kickin' Chicken Riggies

SERVES

6 PEOPLE

COST PER SERVING \$8.00



Standard Serving Feeds:	6	Cooking for:	6
Prep Time	45 Minutes	Batch Size:	100%
Total Time	1 Hour	Overall Cost	\$47
		Cost Per Person	\$7.84

Input	from	to	Output:
4	cup	oz	32
28	oz	pt	1.75
1	lbm	ozm	16
375°	F	C	191°

Optional: Substitute bulk Italian Sausage for Chicken Breast

Ingredient:	Single Batch		Total		Cost per unit		Batch Cost		Minimum Packaging		Shopping List	
	Amount	Unit	Batch Amount	Description	Cost per unit	Unit	Batch Cost	Unit	Price	Quantity	Price	
<u>Rigatoni Pasta</u>	1	lb	1 lb	Cooked al dente	\$1.49	lb	\$1.49	1	lb	\$1.49	1	\$1.49
<u>Boneless Skinless Chicken Breast</u>	1.5	lb	1.5 lb	Baked and Cubed	\$2.99	lb	\$4.49	5	lb	\$14.95	1	\$14.95
<u>Vidalia Sweet Onion</u>	1	each	1 each	Diced	\$0.83	each	\$0.83	1	each	\$0.83	1	\$0.83
<u>Roasted Red Peppers</u>	8	oz	8 oz	Drained, Chopped	\$0.28	oz	\$2.24	16	oz	\$4.48	1	\$4.48
<u>Crushed Red Tomatoes</u>	1.75	pt	1.75 pt	Sauce Base	\$0.56	pt	\$0.98	1.75	pt	\$0.98	1	\$0.98
<u>Heavy Cream</u>	6	oz	6 oz	Sauce Finish	\$0.16	oz	\$0.93	32	oz	\$4.98	1	\$4.98
<u>Pecorino Romano Cheese (Shredded)</u>	0.75	cup	0.75 cup	For Serving	\$6.65	cup	\$4.99	0.75	cup	\$4.99	1	\$4.99
<u>Frank's Red Hot Sauce</u>	6	oz	6 oz	Adjust amount to taste	\$0.23	oz	\$1.38	12	oz	\$2.76	1	\$2.76
<u>Butter</u>	0.25	cup	0.25 cup	For Sauce	\$0.50	cup	\$0.13	1	cup	\$0.50	1	\$0.50
<u>Long Hot Green Italian Peppers</u>	4	each	4 each	Seeded and Julienned	\$0.64	each	\$2.56	1	each	\$0.64	4	\$2.56
<u>Italian Sweet Pepper</u>	1	each	1 each	Seeded and Chopped	\$1.28	each	\$1.28	1	each	\$1.28	1	\$1.28
<u>Red Cherry Peppers</u>	3	each	3 each	Seeded and Julienned	\$0.25	each	\$0.75	18	each	\$4.50	1	\$4.50
<u>Pablano Peppers</u>	1	each	1 each	Seeded and Chopped	\$1.07	each	\$1.07	1	each	\$1.07	1	\$1.07
<u>Garlic Cloves</u>	3	each	3 each	Chopped	\$0.33	each	\$0.99	5	each	\$1.65	1	\$1.65

Total Cost of Batch Ingredients \$24.10

Total Cost of Shopping List \$47.02

Instructions

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Step 1 - Prepare Chicken

Preheat oven to 375°F

Hand-trim **boneless chicken breasts** to remove any excess fat

Add chicken to shallow roasting pan, and add ~3 ounces of **Frank's Red Hot**, along with 1 clove of **garlic** (chopped)

Cover chicken thoroughly in sauce and garlic. Place in oven for ~45 minutes or until chicken has reached 165° Fahrenheit (75° Celsius)

Begin work on Step 2 at this point

When finished, remove from oven and cut chicken into bite-size pieces

Optional: Chicken may be cubed and pan-fried instead of baking if preferred

Step 2 - Prepare Sauce

In a large sauce pan, combine **Crushed Tomatoes**, **Butter**, and **Frank's Red Hot**

Stir thoroughly over medium heat

Begin work on Step 3 at this point

Once sauce comes to a simmer stir in **heavy cream**. Add **crushed red pepper**, **paprika**, **garlic salt**, **oregano**, and **parsley** to taste.

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Simmer for additional 3-5 minutes, then reduce heat. Add 1/3rd of Pecorino Romano cheese to sauce

Step 3 - Prepare Pasta

In a large pot, bring 4 quarts of water per 1 pound of rigatoni to boil

Move to step 4 while waiting for water to boil

Add rigatoni and cook 10-12 minutes, or until al dente

Strain pasta, add 1-2 ounces of olive oil to prevent sticking, and set aside

Step 4 - Prepare Vegetables

Seed, Rinse, and clean all vegetables.

Chop or Julienne Peppers, onion, and remaining garlic as described in ingredients table

Using a large seasoned cast-iron, stainless, or similar pan, add olive oil and bring to medium/high heat

Once pan is up to temperature, add long hot green italian peppers, italian sweet peppers, poblano peppers, and vidalia onion to pan

Sautee vegetables until onions become lightly browned, careful not to burn any vegetables

Add roasted red peppers, hot cherry peppers, and garlic at this time

Finish sauce at this time if not already done

Continue to sautee for 3-5 minutes, then add contents of pan directly to finished sauce

Step 5 - Combination

Finish all remaining steps for Sauce, Pasta, and Vegetables if not already done

Remove sauce/vegetable combination from burner

Add chicken from Step 1 (cut into bite size pieces) to the pasta

Add entire contents of sauce pot to the pasta at this time

Add another 1/3rd of pecorino romano cheese, ground black pepper to taste

Stir thoroughly

Step 6 - Serving

If desired, move finished contents of pot to a ceramic serving dish, and sprinkle remaining 1/3rd of pecorino romano cheese on top

Serve with choice of sides and keep remaining dish warm in oven if desired

Enjoy!