

# Three-Cheese Penne Chicken Florentine

When you're in the mood for a cheesy, baked pasta dish, then our three-cheese penne chicken Florentine is perfect for you. It has all of the trappings of an authentic Italian pasta dish and features many of our own gourmet food products.



## Ingredients

- Migliore Extra Virgin Olive Oil (\*We use our Migliore Butter Extra Virgin Olive Oil to roast the chicken.)
- 3 Cups Thinly Sliced Mushrooms
- 1 Cup Chopped Onion
- 1 Cup Chopped Red Bell Pepper
- 3 Cups Chopped Fresh Spinach
- 1 1/2 Tsp. Migliore Northern Italian Seasoning (or Our Migliore Sicilian Fennel Seasoning)
- 1 16 Oz. Container Ricotta Cheese
- 4 Cups Hot, Cooked Penne (About 8 Ounces Uncooked, Tube-Shaped Pasta) (\*We use our Donne del Grano Fricelli Verdure pasta.)
- 4 Cups Shredded, Roasted, Skinless, Boneless Chicken Breast (\*We oven roast the chicken breasts at 475 degrees for 15 to 20 minutes with our Migliore Butter Extra Virgin Olive Oil.)
- 1 Cup Shredded Mozzarella Cheese (Divided)
- 1/2 Cup Grated Parmesan Cheese (Divided)
- 1 6.5 Oz. Jar Umbra White Truffle Sauce Blended with 1 1/2 Cup Half & Half

## Directions

1. Preheat the oven to 425 degrees.
2. Heat 1 to 2 tablespoons of extra virgin olive oil in a pan over medium-high heat. Add mushrooms, onion, and bell pepper. Saute for 4 minutes or until tender. Add spinach and Northern Italian seasoning and saute for 3 minutes or until the spinach wilts.
3. Combine ricotta, spinach mixture, pasta, chicken, 3/4 cup mozzarella, 1/4 cup parmesan, and the white truffle/cream mixture in a large bowl. Spoon the mixture into a 2-quart baking dish coated with extra virgin olive oil. Sprinkle the remaining mozzarella and parmesan cheese. Bake at 425 degrees for 25 minutes or until lightly browned and bubbly. Serves 8 to 10 people.