

CopyCat Carrabba's Italian Grill Rigatoni Martino

Ingredients

1 pound rigatoni pasta
 $\frac{1}{4}$ cup chopped sun dried tomatoes
8 ounces sliced mushrooms
 $\frac{1}{4}$ cup chopped scallions
1 tablespoon extra virgin olive oil
8 ounces cooked, sliced grilled chicken
3 cups marinara sauce
1 cup heavy cream
1 cup ricotta cheese

Directions

Cook pasta according to package directions; drain.

While pasta is cooking add oil to a large saute pan and add tomatoes, mushrooms and scallions. Cook until the mushrooms start to soften; approximately 5 minutes; then add the chicken, sauce and cream. Mix well and simmer over low heat until the pasta is ready.

Add the cooked pasta back to the pot; then pour the sauce over the top. Mix well and place in a serving bowl. Dollop with ricotta cheese or keep cheese in a separate bowl for guests to serve themselves.