

# CopyCat Outback Steakhouse Cyclone Pasta

## Ingredients

1 8.5-ounce jar sun-dried tomatoes, julienned and oil packed (with the oil reserved)  
2 large chicken breasts, chopped  
1 onion, halved and sliced into half-moons  
3 cloves fresh garlic, minced  
1 cup prosciutto, thinly sliced and cut into thin ribbons  
1 cup fresh mushrooms, sliced (I used baby bellas)  
1 (16 ounce) box penne pasta, cooked  
oregano  
thyme  
crushed red pepper to taste  
1 (16 ounce) jar Classico Sun Dried Tomato Alfredo sauce  
Italian blend shredded cheese, as much as you like  
olive oil, as needed

## Directions

Separate the julienned sun-dried tomatoes from the oil in the jar. Heat the oil in a large skillet over medium heat. Add the diced chicken, and any additional olive oil as necessary. Just before the chicken is completely cooked through, add the onions and garlic and saute until crisp-tender. Add reserved sun-dried tomatoes, prosciutto, and mushrooms, and continue to saute.

Heat a pot of water to boiling and cook penne as directed. Drain. Meanwhile, add dried herbs and pepper flakes to large skillet, adjusting heat and seasonings as necessary. Add pasta to skillet, stirring to combine. Add entire jar of pasta sauce and heat until slightly thickened and thoroughly combined. Add shredded cheese as desired (one large handful to start) and

stir until melted and combined into mixture.

Serve hot, and sprinkle a little more cheese over each bowl.