

CopyCat Romano's Macaroni Grill Carmela's Chicken Rigatoni

Ingredients

6 ounces butter-flavored oil
8 ounces mushrooms
12 ounces grilled chicken
salt and pepper
2 teaspoons basil
6 ounces caramelized onion
6 ounces cooking wine
20 ounces heavy cream
24 ounces rigatoni pasta
2 ounces Parmesan cheese

Directions

In a hot sauté pan add butter flavored oil, mushrooms, chicken, basil, caramelized onions, salt and pepper and sauté for approximately 60 to 90 seconds.

Add the wine and sauté for 60 seconds. Add the heavy cream and bring to a boil over high heat. Dip pre-cooked pasta in boiling water for 10 seconds, drain thoroughly.

Put pasta in sauté pan and sauté until well incorporated. Toss briefly over fire, add Parmesan cheese and continue to toss until cheese is completely incorporated.

Transfer to plate, garnish with parsley.