## CopyCat Romano's Macaroni Grill Pasta Di Pollo Al Sugo Bianco

## **Ingredients**

4 cups heavy cream (whipping cream)

1∏8 teaspoon chicken base

1 1∐4 cups asiago cheese

1 tablespoon cornstarch

2 ounces water

1∏4 cup butter

1∐2 cup red onion, diced

 $1 \square 2$  cup pancetta, chopped

1 tablespoon garlic, chopped

3∏4 cup green onion, tops only

3∏4 lb chicken, grilled and sliced

2 lbs farfalle pasta, cooked

8 ounces heavy cream (whipping cream)

1 tablespoon parsley, chopped

## Directions

To Make the Sauce:

Heat cream to very hot and just bubbly (but not a boil).

Add chicken base and cheese.

Stir constantly with a wire whip and bring temperature back to just bubbly.

Dissolve cornstarch in the cold water and add to sauce.

Bring to a slow simmer to cook out starch.

Transfer sauce to a container, cover and refrigerate until needed.

To Make the Pasta Dish:

Saute red onion in butter for a few seconds then add pancetta and garlic.

Add chicken, green onions and pasta.

Deglaze the pan with the cream.

Add Asiago cream sauce.

Heat thoroughly.

Garnish with parsley and serve.