

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

Ingredients

4 cups heavy cream (whipping cream)
1 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
1/2 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.