

CopyCat Romano's Macaroni Grill Sugo Bianco

Ingredients

4 cups heavy whipping cream
1/8 teaspoon chicken bouillon paste or dried chicken base
1 1/4 cups grated Asiago cheese
1 tablespoon cornstarch
2 ounces cold water

Pasta

1/2 cup diced red onion
1/4 cup butter
1/2 cup pancetta any smoked bacon will work in a pinch
1 tablespoon chopped garlic
3/4 pound grilled chicken sliced
3/4 cup sliced green onion tops only
2 pounds farfalle bow tie pasta prepared according to package directions
8 ounces heavy whipping cream
1 tablespoon chopped parsley to garnish

Directions

Asiago Cream Sauce:

Heat the cream in a saucepan until it begins to bubble; do not let it boil.

Add the bouillon and Asiago cheese. Stir constantly with a wire whisk until the cream begins to bubble again.

Dissolve the cornstarch in the cold water and add the slurry to the sauce. Slowly simmer until thickened.

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

Pasta:

Briefly sauté the red onion in butter before adding the Pancetta and garlic.

Add the chicken, green onion tops, and prepared pasta.

Deglaze the pan with the cream.

When the chicken is warm, add the Asiago cream sauce. Heat thoroughly and serve garnished with parsley.