

Penne Al Vodka with Chicken

Ingredients:

- 1 package Brown Rice Penne Pasta
- 3 T Extra Virgin Olive Oil
- 1 lb Chicken Breasts
- 1 large Yellow Onion
- 6 minced Cloves Garlic
- ¼ C Vodka
- 1 package Prosciutto sliced up
- 1 T dried Oregano
- ½ tsp Pepper and Salt
- ½ to 1 tsp Red Pepper Flakes
- 1 tsp Italian Seasoning
- 1 16 oz Can Tomato Sauce
- 1 28 oz can crushed Tomatoes
- ½ C Parmesan Cheese
- 1 C Natural Cream

Directions:

In large pan cook onions in olive oil. Sweat about 5 minutes. In separate pan cook sliced chicken in olive oil until fully cooked. Set aside. Add garlic and sliced prosciutto to onions. Cook 5 min. Add Vodka. Cook 5 minutes. Add crushed tomatoes and tomato sauce, all seasonings and grated cheese. Simmer uncovered for 30 minutes. Stir occasionally. Add heavy cream slowly until fully mixed. Add chicken. Simmer 15 minutes. While that simmers, boil water with 1 T Celtic Sea Salt and cook penne pasta according to box. Pour sauce over pasta and serve with parmesan cheese on top. Enjoy