

# RJ'S BOW TIE PASTA AND SPICY PAN FRIED CHICKEN

Servings. 4

## INGREDIENTS

4 thin sliced chicken breasts  
1 lb Bow Tie Pasta  
1 red bell pepper  
4 green onions  
1/4 cup course grated asiago cheese  
4 tbsp **RJ's Hot or Med Hot Peppers in Oil**  
4 tbsp extra virgin olive oil

## Cooking Instructions

Saute chicken breast (5 to 7 minutes) each side until done using 2 tbsp of extra virgin olive oil. Remove chicken from pan

Add 2 tbsp extra virgin olive oil. Slice red bell pepper into 1/4" to 3/8" strips. Cut green onions into 3/8" pieces

Sautee red bell pepper strips and green onions until soft. Cut chicken into 1/2" strips and add to pan. Add **RJ's Peppers in Oil**

Bring a large pot of slightly salted water to boil. Add 1 lb of bow tie pasta and cook per instructions. Strain pasta holding back 1/2 cup of cooking reserve.

Add strained reserve and toss pasta with chicken, peppers, and green onions. Top with grated asiago cheese.

**Chef's Notes:** for milder version substitute RJ's "Mild" Peppers in Oil

