

**Recipe Name: Mario's Spicy Rigatoni**

*From The Kitchen Of:* Chef Carlos, Grand Tavern of Farmington Hills



Chef Demo September 24, 2011

Farmington Farmers & Artisans Market

*Ingredients:*

- ¼ Cup of Vegetable Oil
- 1 Cup of Heavy Cream
- 1 Clove Crushed Garlic
- 1½ Cups Freshly Grated Parmesan
- 1 Cup White Wine
- 1 Tbsp. Salt & Pepper
- ½ Cup Crushed Tomatoes
- 6oz. Chicken Breast
- 4 Slices of Red Bell Pepper



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*Directions:*

- In large sauce pan heat oil over medium heat, add garlic, salt and white wine.
- Add chicken, season with salt & pepper to taste
- Saute for 8-10 minutes or until half way cooked
- Add heavy cream and stir in crushed tomatoes.
- Reduce heat to low and simmer for 10 minutes.
- Add parmesan cheese and red bell pepper.
- Simmer for another 15 minutes.
- Once heated toss all together with cooked pasta.