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Recipe Title: Sals Penne Vodka with Chicken and Asparagus

Recipe Ingredients:

- Rigatoni
- Salt
- Pepper
- Parsley
- Chicken Breast
- Lemon
- Red Pepper
- American White Cheese
- Garlic
- Ginger
- Olive or Canola Oil
- Butter
- Asparagus
- Chipotle Garlic Seasoning
- Vinegar

Recipe Instructions:

1. Boil rigatoni until pasta is ready to cook
2. Cut chicken breasts into smaller pieces
3. Season chicken (Olive or Canola Oil, Salt, Black Pepper, Red Pepper, Parsley, Lemon Juice, Garlic)
4. Season the asparagus (Olive or Canola Oil, Black Pepper, Salt, Vinegar, Chipotle Garlic Seasoning)

5. Let Oven heat up to 375 degrees Fahrenheit
6. Place Chicken and Asparagus into oven in separate trays
7. At 10 minutes, flip chicken and put butter in tray
8. Add Vodka Sauce to pan, followed by American cheese for pasta
9. Let sauce and cheese blend for a little bit
10. Add Parsley, Salt, Pepper, Red Pepper to the pasta blend
11. Insert Pasta and Let It Cook
12. Take Asparagus out when it is ready
13. Take chicken out around 18-20 minutes
14. Add additional lemon juice to the chicken
15. Meal is ready!! Put Pasta, Asparagus and Chicken on the same plate! (For vegetarians, don't put chicken onto the plate. Since everything is cooked in a separate pan, there should be no cross contamination)