

## Rotisserie Chicken Tomato Pasta

Yield:2-4 Servings

### Ingredients:

- 1lb Shredded Rotisserie Chicken (Fresh or Leftover)
- 12-14oz of your favorite pasta (cooked)
- 1 cup Grape or Cherry tomatoes
- ¼ cup Fresh Shallots
- 2 tbsp Minced Garlic
- 4 Fl oz Chardonnay
- 8oz Chicken Stock or Bone Broth
- 2-3oz Pasta water
- 4 tbsp Unsalted Butter or Vegan Butter
- ½ Cup Mozzarella or vegan substitute (Shredded)
- Micro Arugula or Micro Kale- to taste
- Kosher Salt- to taste
- Black Pepper-to taste

### Directions:

1. In a nonstick pan over medium heat, add 2 tbsp of the butter and once melted, add garlic and shallots.
2. Cook down the shallot and garlic for 2 minutes then add the tomatoes.
3. Cook for another 2-3 minutes or until the tomatoes look like they are about to pop, raise the temp to medium high and add the chardonnay.
4. Reduce the liquid until it is almost gone and add the chicken stock or bone broth.
5. Once the broth starts to boil, add the remaining butter and season with salt and pepper. Add the chicken.

6. cook until the chicken is heated completely, add the pasta and pasta water. Cook for 1 minute and add the mozzarella . Toss everything together, cook for another 30 seconds to 1 minute and adjust the seasonings with salt and pepper.
7. Plate up with micro greens and enjoy!

