

Foster's Body & Paint

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Summer Squash Chicken Alfredo

Ingredients:

- 2 skinless, boneless chicken breasts halves
- 2 Tbsp. garlic, minced
- 1 pkg. uncooked rigatoni pasta
- 6 slices bacon
- 1 Tbsp. vegetable oil
- 1 small zucchini, sliced
- 1 small yellow squash, sliced
- 1 cup Alfredo sauce
- 1/4 cup milk
- 6 sun-dried tomatoes, softened and chopped
- 3 Tbsp. Parmesan cheese
- 1/4 cup sliced almonds



Preparations:

- 1.) Preheat oven to 350 degrees. Lightly grease a baking dish.
- 2.) Place the chicken in the prepared baking dish, and coat with garlic. Bake 25 minutes, or until chicken juices run clear. Cool and chop.
- 3.) Bring a large pot of lightly salted water to a boil. Place the rigatoni in the pot, cook 10 minutes, until al dente, and drain.
- 4.) Place bacon in a skillet. Cook over medium high heat until evenly brown. Drain, crumble, and set aside.
- 5.) Heat the oil in a skillet over medium heat, and sauté the zucchini and yellow squash until tender and lightly browned.
- 6.) In a small bowl, mix the Alfredo sauce and milk. Serve chicken over the cooked pasta. Pour Alfredo sauce over the chicken. Top with zucchini and squash. Sprinkle with sun-dried tomatoes, bacon, Parmesan cheese and almonds.

Makes 6 servings

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