



# Jake's Pasta



## INGREDIENTS

- ✓ 2 sticks melted butter
- ✓ 3 qt heavy cream
- ✓ 3 lb chicken strips
- ✓ 3 jars Paul Prudommes blackened Redfish Magic
- ✓ 1 jar Better than Bullion chicken base
- ✓ 2 large red onion
- ✓ 6 med tomatoes
- ✓ Fresh garlic
- ✓ 1 lb fresh parmesan (good quality) (plus 1/2 lb for garnish)
- ✓ 3 lbs penne pasta

## DIRECTIONS

Melt 2 sticks butter, then add the onion and cook until they're half way to translucent.

Then add the garlic and cook on low until the onions are all the way to translucent.

Then, add the tomatoes and cook all the way down. If it doesn't look wet enough add a touch more butter.

Then add the chicken base and stir in completely until it's a liquid. Let simmer on low heat like that for a while just because.

Add the parmesan cheese and stir and cook and stir and cook because that shit takes forever to melt down and become what it's supposed to. At this point everything should look pretty liquid-y and yummy and great.

Now, make sure you have the heavy cream open and ready to dump in. In the pot, add the Blackened redfish magic. **WARNING:** this spice is going to suck up every ounce of moisture in the pan and if you don't act quickly everything will burn and turn into nasty sauce and we don't want that now do we!?!? So, once the moisture is sucked up add the heavy cream quickly but slowly while stirring continuously.

Place chicken strips on baking sheet and cover with blackened redfish magic. Bake at 350 until cooked.

Keep stirring and increase the heat to medium and let it cook until the sauce looks like it's starting to get foamy. Turn heat back to low and cover the pan 5/6 of the way with aluminum foil. Let that simmer for about a half hour and then taste it. It should taste like it's almost too salty right on the back of your tongue. If you don't get that bite on your tongue add some more chicken base and parmesan in small increments until it gets there. then let it simmer.

Makes About 15 Servings.



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