



## Rosa Chicken Caprese Pasta



This recipe calls for:

**Traditional Sauce**

**Classic Alfredo Sauce**

**Traditional Pasta Sauce**

Prep time

**10 minutes**

Cook time

**30 minutes**

Servings

**4**

### Ingredients

- 1 tablespoon extra virgin olive oil
- 1 pound chicken breast (about 2 pieces), cut in half
- 1 teaspoon salt
- 1/2 teaspoon black pepper
- 1/2 jar RAGÚ® Old World Style® Traditional Sauce
- 1/2 jar RAGÚ® Classic Alfredo Sauce
- 1 pint cherry tomatoes

7 ounces fresh Mozzarella, cut into small pieces  
2 tablespoons finely chopped basil  
1/2 pound of pasta, cooked al dente

## **Instructions**

1. Heat a large pan over medium-high heat and add olive oil to pan.
2. Season the chicken with salt and pepper on both sides. When the oil is hot, add the chicken breasts. Cook for 5-7 min. on both sides, until the chicken reaches an internal temperature of 165°F. Remove the chicken from the pan and set aside.
3. Add half a jar of RAGÚ® Old World Style® Traditional Sauce and half a jar of RAGÚ® Classic Alfredo Sauce. Stir well to combine. Bring to a boil and then reduce heat so the sauce simmers.
4. Add the cherry tomatoes, fresh Mozzarella pieces, and chopped basil to the sauce. Stir occasionally and cook for 10 min., or until the cheese melts.
5. Add the cooked pasta and mix into the sauce and caprese mixture until the noodles are completely covered in sauce. Turn off heat.
6. To serve, divide the pasta onto four plates and top each plate with a cooked chicken breast. Garnish with additional fresh basil and black pepper if desired.