

# Chicken Riggies

Serves 6-8

- 3/4 cup freeze dried onion flakes (rehydrated using 1/3 cup water) –or– one medium onion, chopped
- 2 (12.5 oz.) cans chicken, drained
- 1 (10.2 oz.) jar hot cherry peppers, chopped fine, plus reserved cherry pepper brine (\*see note)
- 1-2 TBS olive oil
- salt and pepper
- 2 (4 oz.) cans mushrooms (\*or there about, the original recipe calls for 10 oz.)
- 1 (12 oz.) jar sweet roasted peppers (\*see note)
- 1 1/4 tsp. garlic powder
- 1 1/2 tsp. oregano
- 1 (28 oz.) can crushed tomatoes
- 3 TBS heavy cream powder mixed with 1/2 cup + 1 TBS water
- 1 (4.75 oz) jar of pitted kalamata olives, halved lengthwise
- 1 lb. rigatoni
- 1 1/4 cups grated Romano cheese

Begin by adding water to the onion flakes to rehydrate. Separately, pour cherry pepper brine over the drained chicken, setting aside to “marinate”. Chop the peppers, both the cherry peppers as well as the roasted red peppers. Begin boiling a pot of water (about 2 quarts) for the rigatoni. Lastly, mix together the heavy cream powder and water and set aside.

Heat 1-2 TBS of oil in a skillet over medium heat until shimmering. Saute the chopped cherry peppers with the garlic powder and oregano until fragrant, about 30 seconds. Add the tomatoes, cream and 1/2 tsp. each of salt and pepper. Bring to a boil. Reduce heat to medium low and simmer, stirring occasionally until sauce is very thick, about 10 minutes. While simmering, boil rigatoni (in salted water) also for about 10 minutes. Once the sauce has reduced, stir in vegetables, 2-3 TBS of pepper brine for flavor to the sauce as well as the (mostly drained) chicken.

Drain the pasta, reserving 1/2 cup of the cooking water. Add the pasta and reserved water (as needed) to the sauce. Toss in the 1 1/4 cups of grated Romano cheese and serve.