Penne Pasta				
Last Update:	11/23/2004			
No Portions:	1	Menu Price:		$ 13.50
Ingredients	No Recipe Units	Recipe Unit	Cost per Recipe Unit	Extended Cost
Pasta, Penne, cooked al dente	4.0	oz	$ 0.05	$ 0.20
Chicken, b/s breast, cut	5.0	oz	$ 0.12	$ 0.60
Spinach, Fresh, chopped	1.0	oz	$ 0.16	$ 0.16
Parsley, flat leaf	1.0	Tb	$ 0.05	$ 0.05
Oil, salad	0.5	oz	$ 0.07	$ 0.04
Cheese, Parmesan	1.0	Tb	$ 0.30	$ 0.30
			$ -	$ -
Sun Dried Tomato Alfredo Sauce	2.5	oz	$ 0.11	$ 0.28
			$ -	$ -
			$ -	$ -
			$ -	$ -
			$ -	$ -
			$ -	$ -
			$ -	$ -
			$ -	$ -
Uncosted Ingredients: salt, pepper				$ 0.02
Vegetable and Starch				$ -
Q Cost				$ 0.40
			Recipe Cost	$ 2.05
			Portion Cost	$ 2.05
			Food Cost % (portion)	15.2%
			Gross Margin (portion)	$ 11.45

Plating & Service Notes:

Plate in 11 inch serving bowl with 12 inch plate as underliner

Recipe Directions: **Yield:** I portion

Season chicken with salt and pepper
Add oil to hot saute pan
Add chicken and saute until 90% cooked, turning to brown on each side
Reheat pasta in boiling water and drain well
Remove saute pan from heat and add sauce
Heat sauce and then add pasta to pan
Toss to combine ingredients
Add spinach and toss again
Plate up and top with parmesan cheese

Item Description:

Server Key Words:

Penne pasta, sun dried tomato alfredo sauce