

Rigatoni di Gregorio

Yield: 6 to 8 servings

2 tbsp olive oil
8 oz. button mushrooms, sliced
1/2 spanish onion
6 cloves garlic, minced
salt and pepper, to taste
3 to 4 boneless chicken breasts, cut into 1-inch pieces
1 ounce white wine
2 to 4 ounces Marsala wine
2 cups chicken stock
2 cups heavy cream
16 oz. rigatoni
1/2 tbsp fresh basil, chopped
1/2 tbsp fresh parsley, chopped (plus more for garnish)
1 tbsp grated Parmesan cheese
2 tbsp butter

Heat the olive oil in a large stock pot. Saute the mushrooms, onion and garlic until lightly browned. Season with salt and pepper. Add the chicken and heat until cooked through.

Pour in the white wine, marsala and chicken stock. Allow the liquid to reduce by half. Add the cream and bring to a boil.

Turn down heat and simmer to skim away any impurities. Meanwhile, cook rigatoni al dente; drain.

Add drained rigatoni to the pot and finish with basil, parsley, Parmesan cheese, butter, and salt and pepper. Add more Marsala for flavor as needed.

Pour in large pasta bowl and garnish with parmesan shavings and chopped parsley.

Source: [RecipeLink](#)