

The Marv's Meats Recipe Collection #66

Chicken Grillers w/Roasted Tomato Penne Pasta

1 pkg. – grape tomatoes
3-4 TBS – olive oil
salt & pepper
2 – Marv's Chicken Grillers
olive oil
1 – medium yellow onion, chopped small
3 – cloves garlic, minced
3-4 TBS – olive oil
2 – TBS tomato paste
½ cup – chicken stock
¼ cup – fresh parmesan, grated
3 – TBS fresh basil, chopped*
1 – TBS fresh oregano, chopped*
6-8 oz. – penne pasta
1 pkg. – spinach, stems removed, washed & drained (optional)

- 1 – Pre-heat oven to 350°. Toss grape tomatoes in oil, season with salt & roast on a sheet pan or oven-proof dish 20 minutes.
- 2 – Pre-heat a medium-hot grill. Brush Chicken Grillers with oil, season & grill approx. 5 minutes per side. Remove from grill, cover with foil & keep warm.
- 3 – Heat oil in a large skillet & sauté onion until it begins to brown. Add garlic & sauté 1 minute. Add roasted tomatoes, tomato paste & stock & stir to incorporate.
- 4 – While tomatoes, chicken & sauce are cooking bring a pot of water to a boil & cook penne pasta to desired degree of doneness.
- 5 – Add cooked pasta, basil, oregano & parmesan to sauce & stir thoroughly.
- 6 – (optional) Add spinach & stir into pasta. Stir & toss continuously until spinach just begins to wilt.
- 7 – Divide pasta between 2 bowls & top w/sliced Chicken Griller.

*If using dried herbs substitute teaspoons for tablespoons.



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Open Tuesday–Sunday from 7:30 a.m. to 6:00 p.m. (closed Mondays)
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