

Baked Penne with Chicken and Sun Dried Tomatoes

Everyday Food April 2009

6 TBSP butter, plus more for baking dishes
Coarse salt
Ground pepper
1 pound penne rigate
1 tsp olive oil
2 boneless, skinless chicken breasts (8 oz each), halved horizontally
1/2 cup butter
1/2 cup plus 2 TBSP flour
4 garlic cloves, minced
6 cups whole milk
10 oz white mushrooms, trimmed and thinly sliced
1/2 cup oil packed sun dried tomatoes, drained and thinly sliced
1 1/2 cups shredded provolone
1 cup parmesan cheese, grated

1. Preheat oven to 400. Butter the two shallow 2 qt baking dishes. In a large pot of boiling salted water, cook pasta 3 minutes short of al dente; drain and return to pot.
2. In a large nonstick skillet, heat oil over medium-high heat. Season chicken with salt and pepper; cook until opaque throughout, 3-5 minutes per side. Halve each piece lengthwise, then thinly slice crosswise.
3. In a 5 qt Dutch oven or heavy pot, melt butter over medium heat. Add flour and garlic, cook, whisking, 1 minute. While whisking, gradually add milk; bring to a simmer, whisking frequently. Add mushrooms and tomatoes, cook 1 minute more. Remove pot from heat and stir in provolone and 1/2 cup parmesan.
4. Add chicken and pasta; season with salt and pepper. Divide pasta mixture between baking dishes; sprinkle each with 1/4 cup parmesan.
5. Bake, uncovered, until top is golden and bubbling, about 25 minutes. Let stand 5 minutes before serving.

TO FREEZE: Prepare through step 4; let cool. Cover tightly with foil, and freeze, up to 3 months.
TO BAKE FROM FROZEN: Preheat oven to 400 and bake (still covered in foil) on a rimmed baking sheet until center is hot, about 1 1/2 hours. Remove foil; bake until golden, about 15 minutes more.