



## Mom's Saucy Garlic Chicken



- 1 lb. chicken breast, sliced thin
- 1/2 lb mushrooms, sliced
- 1/2 red pepper, sliced into thin strips
- 1/3 bottle (approx. 4 oz.) plus 1/4 c. Barhyte Tailgate Parmesan Garlic Wing Sauce (divided)
- 16 oz. pasta, cooked (any kind)

Cook sliced chicken and Barhyte Tailgate Parmesan Garlic Wing Sauce over medium in pan, until cooked through – approx. 15 minutes. Remove from pan and set aside, keeping brown bits in the pan. Sauté sliced mushrooms, peppers in residual marinade, scraping brown bits in the process. When warmed, add 1/4 c. parmesan garlic sauce to vegetables, mix thoroughly. Add chicken, vegetable mixture together into cooked pasta. Stir thoroughly. Top with shaved reggiano parmesan cheese. Serve warm.

