

CHICKEN TUSCANY

7 Oz Fresh Portabella Mushrooms, (sliced)

7 Oz Bow Tie Pasta,Dry

1 3/4 Cup Cherry Tomatoes

3/4 Cup Green Peas,(thawed)

3/4 Cup Red Onions, (sliced)

3 Tbsp Fresh Italian Parsley,(chopped)

1 Tbsp Olive Oil

4 Tbsp Parmesan Cheese,(grated)

1 tsp Salt

1 Whole Rotisserie Chicken,(meat pulled, shredded and warmed)

1/2 tsp Black Pepper

1/4 Cup Chicken Broth

Preheat oven to 475 F

Combine first 6 ingredients in a bowl; toss to coat. Arrange mixture in a single layer on a baking sheet pan. Bake 15 min; turn vegetables over. Drizzle broth evenly over vegetables and bake additional 7 min, or until tender and lightly brown.

Cook Pasta according to package directions. Drain and keep warm. Combine pasta, roasted vegetables and peas. Top with parsley, parmesan cheese and chicken.

Yield: 8

Sample Favorite Meal

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raves about our food.



Lincoln Park Manor

Assisted Living, Rehabilitation & Skilled Nursing

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