

# PENNE RUSTICA

Deeann love's Romano's Macaroni Grille's Penne Rustica! If that isn't enough of an endorsement I don't know what is! The sauce is great and it has 3 different meats in it. One of the meats is ham, and you may be tempted to omit it, but it adds an amazing amount of flavor to the dish.

## INGREDIENTS:

### SAUCE:

- 3 Tablespoons Butter
- 2 teaspoons Minced Garlic
- 3 Tablespoons Wine (any white wine will do)
- 2 Cups Heavy Cream
- 1 Cup Grated Parmesan Cheese
- ½ Cup Milk
- ½ Cup Chicken Broth
- 1 Tablespoon Cornstarch
- 1 Tablespoon Dijon Mustard
- 2 tsp Minced Fresh Rosemary
- ½ tsp Salt
- ½ tsp Minced Fresh Thyme or ¼ tsp dried
- ¼ tsp Ground Cayenne Pepper

### OTHER INGREDIENTS:

- 1 lb Penne Pasta, Cooked
- 8 -10 oz. Medium to Large Shrimp, peeled and deveined
- 2 Skinless Chicken Breasts
- ½ Cup, or about 2 oz. Thick-Sliced Ham (or prosciutto) Chopped
- 2 Tablespoons Creole Seasoning (to sprinkle on shrimp)

### TOPPING:

- 3 Tablespoons Grated Parmesan Cheese
- 1 ½ tsp Paprika

### DIRECTIONS:

Preheat barbeque grill to highest heat.

Prepare sauce by melting 3 Tablespoons of butter over medium/low heat. Add garlic and sweat it for about 5 minutes. Be sure the garlic doesn't brown. Add the wine and cook for another 5 minutes. Raise the heat to med/med-high, add the remaining ingredients for the sauce and whisk until smooth. Bring mixture to a simmer, reduce the heat, and simmer for 10 minutes or until it's thick. Cover sauce and remove from heat.

Cook pasta following directions on the package. You want the pasta tender but not mushy (al dente). Strain pasta with cold water to stop the cooking and set it aside.

Pound the thick end of your chicken breast a bit with a kitchen mallet (I use a rubber mallet from the hardware store), make sure they are a uniform thickness. Rub chicken with olive oil, and then sprinkle on a bit of salt and pepper. Peel and devein the shrimp, then rub them with a little oil and sprinkle with a little Creole seasoning (or salt and pepper). It is easiest to grill the shrimp in a grill pan with lots of small holes in the bottom. If you don't have a grill pan you can use skewers. If you are using bamboo, be sure you soak them for at least 10 minutes before you put the shrimp on and grill them.

Grill the chicken over the highest heat for 5 - 6 minutes per side. The chicken should be a bit blackened on the outside, but still very moist and tender. Slice the chicken into strips. The easiest thing to do with shrimp is over cook them, so don't! Grill shrimp for 2 minutes per side.

Preheat oven to 400 degrees.

In a large casserole, combine the pasta, the sauce, and the meats, and mix well. Combine the Parmesan and Paprika and sprinkle on the top. Bake for 18 to 25 minutes or until the top begins to brown.

If you wish you can use large ramekins for separate servings. These will take about 15 minutes to cook.