

Chicken Arrabbiata

With Cheese Tortellini and Spicy Arrabbiata Sauce

We're turning up the heat with this spicy Tuscan pasta dish. It all starts with our zesty arrabbiata sauce infused with chili pepper for a delicious kick. It's tossed with tuscan seasoned chicken thighs and cheese tortellini for a fresh take on an Italian favorite.

Spice things up!

Tyson
TASTEMAKERS®



Chef inspired tips:

This meal is delicious as is, but feel free to put your own spin on it! Some of our favorite add-ins include basil, baby spinach (add it when you add the sauce!), a sprinkle of parmesan or romano cheese, or a quick drizzle of balsamic vinegar.

1. SAUTÉ CHICKEN

In a skillet, heat 1 tablespoon of oil over medium-high heat. When the oil is hot, sauté the **Tuscan Seasoned Chicken Thighs** until fully cooked, about 6-7 minutes.

2. WARM TORTELLINI & ARRABBIATA SAUCE

Add **Arrabbiata Sauce** and **Cheese Tortellini** to the pan. Cook, stirring occasionally, until both sauce and pasta are warmed through, about 3-4 minutes.

3. FINISH, PLATE & DIG IN!

Spoon tortellini onto a plate.

Enjoy!

*USDA recommends cooking chicken to an internal temperature of 165°F and allowing to rest for at least 3 minutes



ONE PAN
— DISH —

READY IN
15
MINUTES

CHEF INSPIRED RECIPES

TUSCAN
SEASONED
CHICKEN
THIGHS



CHEESE
TORTELLINI



ARRABBIATA SAUCE

WHAT YOU'LL NEED

Large Skillet
Oil
Spatula



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