BATCH 24 / RECIPE 16 / R-0288

Leftover Shredded Chicken Recipes

Leftover shredded chicken turns a simple tomato pasta into dinner. Cook the pasta separately and add the chicken near the end of the sauce cooking time.



PREP	COOK	REST	YIELD	LEVEL
10 min	25 min	0 min	4 servings	Easy

INGREDIENTS

- 3 cups (420 g) cooked shredded chicken
- 8 oz (227 g) dry penne
- 1 tbsp (15 ml) olive oil
- 1 small onion (100 g), diced
- 2 garlic cloves (6 g), minced
- 1 can (14 oz / 400 g) crushed tomatoes
- 1/2 cup (120 ml) water
- 1 tsp (1 g) dried basil
- 1/4 tsp (1.5 g) fine salt
- 1/4 tsp (0.5 g) black pepper
- 2 cups (60 g) baby spinach

METHOD

01 Cook penne in boiling water according to the package. Reserve 1/2 cup cooking water, then drain.

02 Meanwhile heat oil in a deep skillet. Cook onion over medium heat for 5 minutes; add garlic and basil for 30 seconds.

03 Add crushed tomatoes, the measured water, salt and pepper. Simmer 8 minutes. Fold in cooked chicken and heat 5-7 minutes until the center reaches 165°F (74°C).

04 Stir in spinach until wilted, then fold in penne. Add reserved pasta water a tablespoon at a time if needed and serve hot.

COOKING NOTE

Use plain crushed tomatoes. Keep a little pasta water to loosen the sauce after combining.

EASY VARIATION

Peas: use 1 cup thawed peas instead of spinach.

STORE

Refrigerate in shallow covered containers within 2 hours, or within 1 hour if the temperature is above 90°F (32°C). Keep at 40°F (4°C) or colder and use within 3-4 days. If starting with cooked chicken, count its original refrigerated storage time; mixing or reheating does not restart the clock.

FREEZE & REHEAT

Freeze cooked chicken and its sauce or vegetables in airtight portions for up to 2 months for best quality. Vegetables and pasta may soften. Thaw overnight in the refrigerator. Reheat in a saucepan or skillet over medium-low heat with a small splash of water or broth, stirring sauces, until the center reaches 165°F (74°C). Warm buns or rice separately when applicable.