

Chicken Bacon Penne Alla Vodka: A Creamy and Flavourful Pasta Dish Perfect for Weeknight Dinners

Looking for a flavourful, hearty meal that's easy to make and perfect for any occasion? Look no further than this delicious chicken and penne pasta recipe. With a combination of savoury grilled [chicken](#), [smoky farm bacon](#), tangy sun-dried tomatoes, and a rich, creamy sauce, this dish is sure to satisfy even the heartiest of appetites.

Best of all, it's easy to prepare and can be made in just a few simple steps, making it the perfect choice for busy weeknights or lazy weekends. So grab your apron, and get ready to impress your family and friends with this mouthwatering dish!

Ingredients for Chicken Bacon Penne Alla Vodka:

- 2 [chicken breasts](#)
- 1 tablespoon Italian seasoning
- 4 [slices bacon](#), chopped
- 1/2 teaspoon salt
- 500g penne pasta
- 1 small onion, chopped
- 1 clove garlic, chopped
- 1/4 cup sun-dried tomatoes, chopped
- 2 tablespoons tomato paste
- 1 oz vodka
- 1/2 cup heavy cream
- 1/2 cup grated Parmigiano-Reggiano cheese, plus more for serving
- Fresh basil leaves, chopped, for serving





Prep & Directions for Chicken Bacon Penne Alla Vodka:

1. Preheat a grill to medium-high heat. Season 2 chicken breasts with 1 tablespoon of Italian seasoning and grill them until cooked through, about 10-12 minutes. Set aside and let cool slightly before slicing into bite-sized pieces.
2. Bring a large pot of salted water to a boil. Add 500g of penne pasta and cook according to package instructions until al dente. Reserve 1 cup of pasta cooking water, then drain the pasta and set aside.
3. While the pasta is cooking, cook the bacon in a large skillet over medium heat until it's about 75% done, about 6-8 minutes. Add chopped onions and cook until they're translucent, about 4-5 minutes. Add chopped garlic, sun-dried tomatoes, and tomato paste and cook for 2-3 minutes until fragrant.

4. Deglaze the pan with 1 oz of vodka, scraping any browned bits from the bottom of the pan. Cook until the alcohol has evaporated, about 2-3 minutes.
5. Add 1/2 cup of heavy cream and 1/2 cup of the reserved pasta water to the skillet. Simmer until the sauce thickens slightly and coats the back of a spoon, about 5-7 minutes.
6. Add 1/2 cup of grated Parmigiano-Reggiano cheese to the sauce and stir until melted and combined.
7. To serve, add the cooked pasta to a large bowl and pour the sauce over the top. Toss the pasta to coat it in the sauce. Top with additional grated Parmigiano-Reggiano cheese, chopped fresh basil leaves, and the grilled chicken pieces. Serve immediately and enjoy!





Tips:

- If you don't have sun-dried tomatoes, you can use canned diced tomatoes or fresh cherry tomatoes instead.
- Reserve some pasta water to add to the sauce as needed if it's too thick.
- Make sure to use freshly grated Parmigiano-Reggiano cheese for the best flavor.

Final Thoughts:

Whether you're a seasoned chef or a beginner in the kitchen, this chicken and penne pasta recipe is sure to become a staple in your meal rotation. With its delicious blend of flavours and easy preparation, it's the perfect dish for any occasion, from family dinners to potlucks to romantic date nights. So what are you waiting for? Try this recipe today and discover the magic of this classic Italian dish.