

Roast Chicken Artichoke Pasta

<http://userealbutter.com/2008/01/24/roast-chicken-artichoke-pasta-recipe/>

1 lb. roast chicken, chopped
24 oz. artichoke hearts, cooked, drained, quartered
1 lb. penne, cooked and drained
3 tbsps olive oil
8 cloves garlic, minced or crushed
2 cups Parmesan, grated (to taste)
1 1/2 cups mayonnaise (to taste)
1/2 cup lemon juice (to taste)
1/2 cup fresh parsley, chopped

In a large sauté pan heat olive oil on high flame. Add garlic and sauté until fragrant. Add the drained penne and sauté for a few minutes. When the pasta is well-coated, toss in the chicken and artichokes and stir until thoroughly heated. Remove pot from heat. Toss in the Parmesan, mayonnaise, lemon juice, and parsley. Stir well and serve hot.