

WORLD FOOD & MUSIC CELEBRATION!

Tuscan Roma Tomatoes with Chicken and Pasta

Chef Terrie Cole, Country Club Market

Ingredients

12 oz favorite pasta, cooked as directed
1-1/4 lb ground chicken breast, sautéed
olive oil
salt and pepper

Sauce

2 tablespoons olive oil
1 red bell pepper, chopped
1 medium onion, chopped
2-3 cloves garlic, slice thin
1-1/2 tablespoons flour
1/4 cup white wine
1/2 cup chicken broth
1-1/2 cup whole milk or half and half
1 1/2 cups (6 oz) shredded parmesan
4 oz fresh spinach, rinse and spin dry
grape tomatoes, half or quarter if large
1/3 cup fresh basil, rough chop
1/2 cup pine nuts, toasted

Instructions

1. Drizzle olive oil in a large, hot skillet. Sauté pepper, onion and garlic in skillet until tender.
2. Make a roux by adding flour and stirring to cook out flour flavor. The browner it is, the more flavor!
3. Add wine, broth and milk, whisking as you add. Continue whisking over medium heat until thickened. Stir in parmesan until melted.
4. Add spinach, chicken and tomatoes to mixture and reheat. Garnish with basil and pine nuts.