
Chicken Andouille Pasta

Sendik's Fine Foods

Internet Address: Access our online cookbook at www.sendiksfinefoods.com

Servings: 6

2 pounds chicken breast
2 ounces shallots, minced
2 cloves garlic, minced
8 ounces andouille, chopped
2 pounds fettucini
1 pint heavy cream
1 pound asparagus, blanched and cut on the bias
6 ounces sun-dried tomatoes, diced
6 ounces pine nut, roasted
4 ounces Reggiano Parmesan, shredded
1 bunch fresh parsley, chopped
2 ounces olive oil
salt and pepper, to taste

In a sauté pan, heat olive oil. Sauté chicken breasts. Set aside chicken breast to cool and slice into strips. In the same pan with chicken removed sauté shallots until transparent, remove from heat, add garlic and sun-dried tomatoes. Let steep for 5 minutes. In a separate pan cook pasta and drain but do not rinse. Return original pan to heat; add andouille, chicken and asparagus. Add cream, and reduce by half. Adjust seasonings. Divide pasta on to 6 plates, divide chicken and andouille mixture onto the plates, garnish with pine nuts, freshly shredded parmesan and chopped parsley. Enjoy!

Pasta/Pizza Entrees
