

KVIL RECIPE FOR MAY 11TH 2008

ROTISSERIE CHICKEN AND PASTA

YIELDS: 6 PEOPLE

INGREDIENTS:

1 whole store bought rotisserie chicken
1 lb. rigatoni pasta
3 oz. fresh arugula
4 TBSP fresh chopped basil
3 roma tomatoes
4 oz. extra virgin olive oil
2 TBSP roasted garlic
1/2 cup grated Parmesan cheese
1/4 cup white wine
1 cup chicken stock
2 TBSP butter
Salt and pepper to taste

METHOD:

Clean chicken of all the meat and reserve in separate bowl.

In medium pot bring 3 quarts water to boil. Add 1 oz. Olive oil and a pinch of salt. Add rigatoni and cook for 8 minutes.

While pasta is cooking heat remaining olive oil in separate large pan. Add roasted garlic and sauté for one minute over high heat. Add cleaned chicken meat and sauté 2 minutes. Add arugula and basil to pan and stir. Add white wine to pan and reduce by half original volume. Add chicken stock and tomato to pan. Mix thoroughly.

Drain pasta from pot and add to pan with chicken. Add butter and stir. Season to taste with salt and pepper