

ONE PAN CHICKEN PASTA



One Pan Chicken Pasta is made in one pan. Even the pasta and Chardonnay sauce!



Ingredients:

8oz penne pasta
2 boneless, skinless chicken breasts
4 cloves of garlic, minced
1 shallot, finely chopped
1 tsp crushed red pepper
1/4 cup butter
1/2 cup Linganore Chardonnay
1 cup cherry tomatoes, halved
1/2 cup grated parmesan cheese
1/2 tsp ground pepper
1 tsp kosher salt
2 tbsp half and half
2 tbsp olive oil, divided
salt and ground pepper for sprinkling the chicken, and fresh parsley for garnish

Instructions:

1. In a 12-inch casserole sized skillet or a large pot, bring water to a boil. Cook the pasta until tender. Drain and set aside.
2. While the pasta is cooking, place the tomatoes in a small lined oven tray. Drizzle with 1 tbsp olive oil. Broil on high for about 5 minutes or until slightly charred. Remove from the oven and set aside.
3. Wrap the chicken in cellophane and pound with the flat side of a mallet to tenderize. Sprinkle with salt and pepper. Once the pasta is done cooking and has been set aside, heat the skillet over medium heat. Add the remaining olive oil and the chicken. Cook the chicken for 8-12 minutes until lightly browned, flipping a few times while cooking. Once done, remove from the pan and place on a cutting board. Cut into chunks.
4. Return the skillet to the stove and melt the 1/4 butter over medium low heat. Add the shallots, garlic, and red pepper flakes. Sauté for 2 minutes, scraping the bits of chicken from the bottom of the pan. Add the Chardonnay, salt, and pepper. Cook for 5 minutes or until slightly reduced. Stir in the half and half, parmesan cheese and chicken. Then carefully stir in the roasted tomatoes.
5. Add the chicken and Chardonnay sauce to the pasta and carefully mix. Garnish with fresh chopped parsley and more parmesan cheese, if desired.