

Roast Chicken Cavateli Pasta with Wild Mushrooms

Ingredients:

- 1½ lbs. chicken tenderloins
- 1½ lbs. Cavateli pasta
- 4 tblsp. olive oil
- 2 tblsp. sesame oil
- ½ ea. red pepper, short slice
- ½ ea. yellow pepper, short slice
- 1 medium bulb fresh ginger, sliced, blanched in water reserving the liquid
- 1 ea. orange zest and squeezed
- 12 spears asparagus
- 1 lb. wild mushrooms, assorted
- 1 tblsp. chives
- 1 cup sherry wine
- ½ pt. heavy cream
- ½ cup. Glaze de Poulet
- 1 teas. sea salt
- ¼ teas. cracked black pepper
- ¼ lb. butter
- 2 sprigs fresh thyme

Preparation:

In boiling water blanch the fresh ginger till tender and remove. Using the same water, blanch the asparagus spears lightly and remove. Set both ingredients aside. Reserve the liquid for future use.

Cook the Cavateli pasta in boiling water, drain and set aside. If preferred, trim the chicken tenderloins in half. With a heavy rondo type pan, heat the olive oil and add the chicken tenderloins. Fry till the chicken tenderloins are white in color. Add the mushrooms and peppers and sauté lightly. Add the black pepper. Deglaze the pan with the reserved poaching liquid from the ginger. Add the heavy cream and cooled pasta. Let reduce by a ¼ and add the sherry and Glaze de Poulet. Stir. Add the sesame oil, asparagus, ginger, and orange. Cook for about 5 minutes. Add the butter, sea salt, chives and thyme. Adjust seasoning and serve.



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