

Cappellini with Chicken & Fresh Basil

Another, "I'm bored" creation. Classic in flavor, this dish has become a light, flavorful and easy summer favorite. Just make sure you have some chicken reduction ice cubes ready ahead of time (see Miscellaneous.)

In this recipe, the chicken is poached in the herb-garlic butter and wine sauce as opposed to sautéed.

1½ cup angel hair or cappellini, cooked

Sauce

3 each sun dried tomatoes, julienned
1/4 cup cream sherry
To cover water

Other Ingredients

3 ounces chicken breasts, boned, skinned and cut into finger strips
1/3 cup roasted red peppers, cut into thin strips
1/4 cup Chicken Reduction—see Miscellaneous
2 ounces Herb Garlic Butter—see Miscellaneous
2 ounces clarified butter or ghee
2 Tbs cooking sherry
2 Tbs Chardonnay wine
1 Tbs garlic, minced
1 Tbs fresh basil, chopped
1 rd tsp marjoram
1/4 rd tsp turbinado or brown sugar
1/4 tsp black pepper
1/8 tsp salt
2 pinches nutmeg

Procedure

- **SAUCE:** In a medium sized sauté pan, poach the sun dried tomatoes in cooking sherry with enough water to cover. When done, almost all the liquid will be absorbed.
- Cook the pasta in 2 quarts of water and a 1/2 Tbs of salt.
- Add to the tomatoes all the other ingredients, EXCEPT the pasta. Bring to a boil. Lower to a high simmer and cook until the chicken is done—about 2 to 2½ minutes,
- Place the pasta into a bowl. Place the chicken over the pasta, then pour the rest of the sauce into the bowl.

Yield: 1 portion