

# 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**