
Pasta Con Pollo

*Chef Angelo Cori - Pasta Del Giorno Restaurant - Sarasota, FL
Sarasota's Chef Du Jour - 1992*

Servings: 1

3 ounces fresh portobello mushrooms or button mushrooms, sliced

4 ounces fresh pasta

1 tablespoon sweet butter

3 ounces cooked chicken, diced

1 tablespoon Marsala wine

2 ounces heavy cream

1 tablespoon grated parmigiano cheese

salt (to taste)

pepper (to taste)

grated parmigiano (for topping)

Set a large pot of water to boil.

In a saucepan, melt the butter and add the mushrooms. Saute' for a few seconds. Add the chicken, salt and pepper.

Once the chicken has browned, add the Marsala. Turn up the flame until the alcohol has evaporated.

Start cooking the fresh pasta (remember that it will only take a few minutes).

Turn down the flame to the pan and add the cream and parmigiano cheese.

When the pasta is "al dente", drain thoroughly and add to the sauce.

Combine well and serve with grated parmigiano on the top.

Chicken

Per Serving (excluding unknown items): 679 Calories; 27g Fat (37.2% calories from fat); 40g Protein; 64g Carbohydrate; 0g Dietary Fiber; 233mg Cholesterol; 117mg Sodium. Exchanges: 4 Grain(Starch); 3 1/2 Lean Meat; 0 Non-Fat Milk; 4 1/2 Fat.