

RECIPE | TOMATOES

# ROSEMARY CHICKEN PASTA



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Recipe created by *Abigail Harris-Shea*



**60 min**

**10 min** | **50 min**  
PREP. | COOKING



**2**



**easy**

## INGREDIENTS

- 1 dry pint** Pure Flavor® Sangria® Medley Tomatoes, sliced
- 4 oz** pancetta, chopped
- 1.5 lb** boneless skinless chicken thighs
- 1 box** pasta
- 1 bunch** asparagus, chopped
- 2 cups** heavy cream
- 1 cup** grated parmesan cheese
- ½ cup** white wine
- ½ cup** chicken stock
- 4 stems** rosemary, chopped
- 3** garlic cloves, minced

- 1 tbsp** olive oil
- 1 tbsp** red pepper flakes
- Bunch fresh basil, chopped
- Salt and pepper to taste

## DIRECTIONS

- 1** Wash chicken thighs and coat in olive oil, salt, and pepper. Bake for 14 minutes on 375 °F. Allow to cool, then cut chicken thighs into 2-inch pieces.
- 2** Cook pancetta in a skillet until crispy. Let sit on a paper towel to dry.
- 3** In a medium pan, add olive oil, rosemary, and garlic. Cook for 3 minutes, then add pancetta and white wine. Simmer until the wine has cooked off.
- 4** Add  $\frac{3}{4}$  of the cheese, asparagus, and heavy cream. Slowly add chicken stock as you stir. Cook on medium heat for about 25-30 minutes.
- 5** Once sauce is thickened, add in chicken. Cook for 5 minutes.
- 6** Follow the boxed pasta instructions, cook, and set aside.
- 7** Combine the sauce with pasta and top with fresh basil, more cheese and red pepper flakes. Enjoy!