



RECIPE | TOMATOES

ROSEMARY CHICKEN PASTA



10 min
PREP.



2



easy

60 min

50 min
COOKING

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



Recipe created by *Abigail Harris-Shea*

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 ¾ 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!

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