



CHICKEN PICCATA PASTA

by Chef David Cocker

USING: REUVEN FULLY COOKED GRILLED CHICKEN BREAST STRIPS

Prep & Cook Time: 40 minutes

Servings: 6

INGREDIENTS

2 tbsp (30 ml) extra virgin olive oil
½ onion, finely diced
226 g (8 oz) brown mushrooms, sliced
3 cloves garlic, minced
1.5 cups (375 ml) chicken broth
1 cup (250 ml) white wine
6 tbsp (85 g) cold butter
3 lemons, juiced
2 cups (400 g) cherry tomatoes
100 g (3.5 oz) capers
4 cups (120 g) baby spinach
1 cup (20 g) fresh basil
370 g (13 oz) Reuven Fully Cooked Grilled Chicken Breast Strips (Product Code 11125GM)
454 g (1 lb) Fusilli pasta
Lemon slices, basil and Parmesan cheese for serving

PREPARATION

Heat a large skillet over medium heat add extra virgin olive oil, onions and mushrooms. Cook for 2 minutes until the mushrooms are browned. Add garlic and continue to cook for 1 minute.

Add the chicken broth and wine to the skillet, bring to a simmer. Whisk in 4 tablespoons of the butter. Juice of 2 lemons and add to the sauce. Add the capers. Cook for 5-8 minutes or until the sauce reduces by half.

Add Reuven Fully Cooked Grilled Chicken Breast Strips and cooked pasta. Add in remaining butter and toss until well incorporated.

Add tomatoes, spinach and fresh basil, toss.

Plate and garnish with parmesan cheese and basil.



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