

CHICKEN PASTA PRIMAVERA

THIS IS A GREAT RECIPE FOR CLEANING OUT YOUR REFRIGERATOR.

1 CUP PULLED ROASTED CHICKEN (PULLED IS PULLED OFF THE CARCASS IN BITE-SIZED PIECES, NOT CUT INTO UNIFORM LITTLE CUBES).

1 CUP (OR WHAT EVER QUANTITY YOU FIND) OF:

ONIONS, WHITE OR GREEN (SCALLIONS), MINCED

BROCCOLI, CUT IN BITE-SIZED PIECES

ASPARAGUS, CHINESE STYLE (CUT DIAGONALLY, REVEALING MORE SURFACE AREA)

MUSHROOMS, SLICED

PEPPERS, SLICED

OR ANY OTHER RAW OR COOKED VEGETABLES YOU HAVE

GARLIC

HEAVY CREAM

S & P

1/2 CUP WHITE WINE

OLIVE OIL

BUTTER

PASTA (I LIKE BOW TIES OR ANGEL HAIR FOR THIS DISH)

LARGE POT WITH WATER FOR PASTA

PARMESAN, REGGIANO OR PECORINO CHEESE, GRATED

USING A LARGE POT, BRING FOUR QUARTS OF WATER TO A BOIL.. USING A SIEVE OR COLANDER, BLANCH THE RAW ASPARAGUS, BROCCOLI, AND/OR PEPPERS IN THE HOT PASTA WATER FOR TWO OR THREE MINUTES AFTER THE WATER BOILS. MEANWHILE, HEAT SOME OLIVE OIL AND BUTTER IN A LARGE SKILLET, SAUTÉING MINCED ONION AND GARLIC OVER LOW HEAT UNTIL TRANSLUCENT. RAISE THE HEAT AND SAUTÉ MUSHROOMS IN ONION/GARLIC MIXTURE UNTIL TENDER (ABOUT 5 MINUTES). REMOVE THE BLANCHED VEGETABLES FROM THE PASTA WATER AND ADD THE PASTA TO THE POT. ADD THE BLANCHED VEGETABLES AND CHICKEN TO THE SKILLET. STIR FOR A FEW MINUTES, JUST HEATING THROUGH, THEN ADD THE WHITE WINE. CORRECT THE SEASONING AND ADD HEAVY CREAM. CONTINUE STIRRING WHILE THE PASTA COOKS AND THE SAUCE THICKENS.

TO SERVE: DRAIN PASTA, PLACE IN CENTER OF HEATED PLATE, LADLE SAUCE MIXTURE OVER THE PASTA, GARNISH WITH CRACKED PEPPER AND FRESH-GRATED CHEESE, ENJOY!