

Great Pasta
By: Larry Cone

Ingredients

4 T plus 1 c olive oil
salt & pepper
1 whole boneless chicken breast, cut in bite-sized pieces
1 T fresh garlic, chopped
2 small shallots, chopped
½ c Kalameta olives, chopped
½ c sundried tomatoes (in oil), chopped
4 t capers
½ c dry white wine
12 oz jar artichoke hearts, halved
¾ box angel hair or thin spaghetti, cooked and drained
fresh grated Parmigiano Reggiano cheese

Directions:

Place 4 Tbsp. oil, salt, pepper and the chicken in heated skillet. Stir to coat chicken. Cook until done, but not browned. Remove from pan and keep warm. In same skillet, lightly brown garlic and shallots in 1 cup olive oil. Add olives and sundried tomatoes, capers and wine. Cook until heated through. Add artichokes and cook 2 minutes. Add cooked pasta and chicken. Stir and heat thoroughly. Serve with grated cheese.