

Fettuccine and Chicken Asiago

Pasta Bowl 2005 Winner

By Dora Bachesta

1 lb. grilled chicken breast (sliced bite size)
1 lb. fresh asparagus cut in ½ inch pieces
8 oz. pancetta diced (Italian bacon)
1/2 lb. fresh mushrooms sliced
2 oz. extra virgin olive oil
1/3 stick butter
8 cloves sliced garlic
Salt & pepper to taste
1 lb. fettuccine cooked al dente
Freshly grated Asiago cheese

Over medium heat lightly brown the pancetta in a sauce pan with 1 Tbsp of the oil, drain half the rendered fat.

Add the remaining oil, the asparagus & garlic and saute for 4 minutes until the garlic is lightly browned.

Add the mushrooms to soften & season with salt & pepper. Add the butter and hot pasta and toss.

Top with plenty of Asiago cheese and serve immediately.

Note: When cooking pasta do not rinse, try and cook it so it is ready when sauce is finished, if the dish needs more moisture simply add a spoon or two of the pasta cooking water.

BUON APPETITO
