

Tried and True Recipes from Untiedt's Roadside Stands

Over 25 locations. Most locations open 7 days a week, 10 a.m. to 6:30 p.m. Mid-June to Labor Day

Summertime Herbed Chicken and Pasta Serves a hungry family of 4

- 2 cups - Diced boneless chicken breast (grilled or baked)
- 2 cups - Penne Pasta or Mini Penne Pasta
- ¼ cup - Extra virgin olive oil
- 1 cup - Zucchini (diced)
- ½ cup - Red or orange pepper (diced)
- ¼ cup - Carrots (thinly sliced)
- ¼ cup - Garlic scapes (chopped)
- ¼ cup - Onion (slivered or diced)
- ½ cup - Quartered cherry tomatoes
- 4-5 - Large garlic cloves (chopped or pressed)
- 2 Tbsp - Fresh basil (finely chopped)
- 1 tsp - Fresh oregano (finely chopped)
- 1 tsp - Fresh thyme (finely chopped)
- ½ tsp - Fresh rosemary (finely chopped)
- Grated Parmesan and / or Romano Cheese
- Cracked pepper
- Salt
- Rosemary or oregano sprigs – optional



Untiedt's Vegetable Farm, Inc.

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Directions:

Prepare pasta as directed, drain, return to pan, and cover. While pasta is cooking, heat diced chicken breast in approx 2 tbsp of olive oil in a skillet. Remove chicken, set it aside, and cover. Add approx 2 tbsp of olive oil to skillet and turn heat to medium high. Saute onion, peppers, carrots, scapes, and garlic until slightly tender. Add fresh herbs*

Combine chicken, vegetable mixture, and pasta. Add remaining olive oil. Heat through. Salt and pepper to taste. Place in serving dish. Top with freshly cracked pepper and grated cheese. Garnish with rosemary or oregano sprigs. Serve with homemade garlic bread topped with garlic scape butter.

*You can use store bought pesto in place of the fresh herbs. Substitute approximately 3 heaping tablespoons of pesto for herbs. More or less subject to taste.

Special Event or Canning Project?

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