

Chicken thigh, chive butter tagliatelle, basil and garlic candied cherry tomatoes |

Recipe for 4 portions

Description

Tender chicken meat, with fresh tomato pasta.

Ingredients

Chicken

- 480 Gr Boneless chicken thigh
- Salt and pepper
- Vegetable oil

Tomato sauce

- 250 Gr Cherry tomatoes
- 4 Clove(s) Garlic
- 2 Sprig(s) Thyme
- 60 Ml Olive oil
- 1 Tsp Sugar
- 30 Ml White wine
- 2 Sprig(s) Basil

- Salt and pepper
- Vegetable oil

Pasta

- 250 Gr Tagliatelle
- 75 Gr Butter
- 0.25 Bunch(es) Chives

- Salt and pepper
- Vegetable oil

Candied garlic

- 1 Head(s) Garlic

- Salt and pepper
- Vegetable oil

Preparation

- Preparation time **30 mins**
- Preheat your **Oven** at **400 F°**

Prep

Finely chop the chive and put aside in the fridge

Chicken

Season the chicken pieces with salt.

In a hot pan with some oil, sear the chicken on each side.

Put them on a baking tray, season with pepper.

Cook in the oven for 7 to 10 minutes before serving

Pasta

Cook the pasta in a large pot of salted water for 5 to 8 minutes. Drain and put aside.
Before serving, put the pasta in a large pan with a bit of butter, olive oil and the chive.
In a pot, warm the oil and cook the whole garlic (don't peel it).
Add the tomatoes and the sugar, roll them in the pan for 30 sec; add the wine.
Cover your pot and put in the oven for 5 minutes. Remove the lid and cook for another 10 minutes.
Remove from the oven and remove the thyme.
Cut the garlic and crush it to get the pulp.
Put everything in a blender and put aside at low heat

Candied garlic

Wrap the garlic in aluminium foil, pour a dash of olive oil and season with salt and pepper. Cook in the oven for 35 minutes. Make sure it's cooked (using the tip of a knife, you should easily go through it). It's supposed to be almost mashed garlic.

Dressing your plates

Start with some pasta, then add some chicken on top and a spoon of tomato sauce.
Add some garlic and chopped chive.

Bon appétit!