

Creamy Sicilian chicken on a bed of tagliatelle pasta sauted in olive oil and basil

Recipe for 4 persons

Description

Sauté chicken, garnished with capers and fresh lemon, fresh herbs finished with cream, served on a nest of tagliatelle pasta with olive oil, fresh herbs and cherry tomatoes

Note

Be careful, while cooking the sauce, if it's too hot the bottom stick. For the pasta cooking time, observe the cooking time recommended by each manufacturer.

Ingredients

Creamy Sicilian chicken

- 3 Unit(s) Chicken breast
- 40 Ml Olive oil
- 60 Gr Butter
- 1 Unit(s) White onion
- 40 Gr Flour
- 2 Clove(s) Garlic
- 150 Ml White wine
- 300 Ml Chicken stock
- 50 Gr Capers
- 1 Unit(s) Lemon
- 1 Unit(s) Lime
- 200 Ml 35% cooking cream

- Olive oil
- Salt and pepper
- Butter

Tagliatelle pasta

- 300 Gr Tagliatelle
- 150 Gr Cherry tomatoes
- 60 Ml Olive oil
- 1 Bunch Basil
- 3 Sprig(s) Mint
- 40 Gr Pine nuts

- Olive oil
- Salt and pepper
- Butter

Preparation

- Preparation time **45 mins**

Set up

Slice chicken into cubes Chop the onion Peel and chop the garlic Squeeze the lemon and lime juices Slice the cherry tomatoes in half Pick the leaves of mint and basil then chop them Roast the pine nuts 4 minutes in the oven Rinse the capers

Creamy Sicilian chicken

In a hot saute pan, melt some butter in the olive oil and sear chicken cubes until perfect color then remove it, in the same hot pan, sweat the onions, add if necessary a knob of butter. Add garlic and cook for a few seconds, lower half of temperature, then sprinkle the flour, mix well then add the white wine, stir vigorously Add the chicken broth and stir vigorously with a whisk Cook about 5 minutes, then add the capers and cream, mix well and bring to simmering. Add the chicken and

simmer 15 minutes over low heat, stirring occasionally to make sure nothing sticks to the bottom. Once the chicken is cooked and the sauce thickened well, add the citrus juices, salt and pepper set off the fire and let it rest while you cook the pasta

Tagliatelle pasta

In a hot pan with olive oil, fry the cherry tomatoes 30 seconds, season and keep warm. In a large saucepan of boiling salted water, cook the tagliatelle 7 minutes, drain then add them to pan with the olive oil, cherry tomatoes, herbs and pine nuts and mix well

Plating

In a hot plate, put a nest of tagliatelle in the center with a few pieces of chicken on top and the sauce all around, finish decorating with fresh basil leaves and a slice of lemon

Bon appétit!