

Chicken Ratatouille Tagliatelle

This hearty pasta with chunks of tender chicken, eggplant and zucchini is a warming supper to serve friends and family after a day of cold weather fun.

Yield: 6 to 8 servings

INGREDIENTS:

2 tbsp	olive oil, divided
8	boneless skinless chicken thighs, cut into thirds
1/2 tsp	each sea salt and freshly ground black pepper (approx)
1	onion, chopped
1	baby eggplant, roughly cubed
1	small zucchini, roughly cubed
1/2	yellow pepper, cubed
1 tbsp	chopped fresh oregano
2 tsp	finely chopped fresh rosemary
3	cloves garlic, minced
1 can	(28 oz) San Marzano-style tomatoes
1 cup	Limited Edition Barbera Red Wine
1 lb	wide long noodles such as tagliatelle or fettuccini
2 tbsp	butter
1/4 cup	chopped fresh parsley (approx.)
	Shaved Parmesan cheese

Suggested Accompaniments

Tossed mixed greens and crusty rolls

METHOD:

Heat half the oil in a Dutch oven set over medium-high heat. Season chicken with salt and pepper; brown all over and transfer to a plate.

Reduce heat to medium. Add remaining oil. Sauté onion, eggplant, zucchini and yellow pepper until lightly browned. Stir in oregano, rosemary and garlic; cook, stirring, for 1 minute.

Push vegetables to one side of the pot. Add tomatoes; break up with a potato masher. Add chicken and stir in wine.

Simmer, uncovered, for 45 minutes or until meat is tender and sauce is thickened. Meanwhile, cook noodles in a large pot of boiling salted water. Reserve 1/2 cup of the pasta water before draining.

Toss hot pasta with sauce, pasta water, parsley and butter until coated. Adjust salt and pepper to taste and serve with shaved Parmesan cheese.

TIP: The sauce can be prepared ahead and reserved for up to 2 days. Simply rewarm on the stovetop while the pasta is cooking.



PAIR WITH: Limited Edition Barbera Red Wine



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