

Don's Pasta Florentine

1 ½ cups sliced fresh mushrooms
½ cup grated Parmesan or Romano cheese
8 oz. sun dried tomatoes
2 cloves grated garlic
½ cup pine nuts (toasted)
½ cup sliced black olives
1 cup pasta water from your cooking pot or 1 cup hot water
¾ cup frozen peas
1 lb of cooked pasta (your choice, I prefer angel hair or vermicelli)
4 chicken breasts (boneless, skinless)
Italian Dressing

Marinate chicken breasts in Italian salad dressing for 2-4 hours, then bbq fast and hot. Chop into small cubes then set aside.

Sauté mushrooms, reduce heat then add parmesan cheese, sun dried tomatoes pine nuts, and black olives and water. Simmer for 5-7 minutes, then at the last minute add frozen, continue sauté, reduce heat, then add frozen peas. Toss together with pasta and chicken, top with more parmesan cheese and serve.

Feeds 4

Don Delcollo



A recipe from Dan Delcollo's web site
www.delcollo.us/recipeindex.html