



CHEF MICHAEL FEKER OF IL MITO ENOTECA PRESENTS HIS BLACKENED CHICKEN FETTUCCINE

Serves 4

Ingredients

2- 8 oz. chicken breast blackened and cut into Strips
1- small onion cut in strips
2oz-Roasted garlic (see ilmito.com)
1-oz of olive oil
1/4-pound pancetta, diced into 1-inch cubes
1/2-cup of frozen peas
1-small spaghetti squash roasted and shredded with a fork
Sea salt and freshly ground black pepper
1/4 teaspoon of nutmeg
1 sprig of rosemary chopped fine
1/2-cup heavy cream
1/2-cup chicken stock
1/4-cup of white wine
1/2-cup freshly grated Parmesan
1 pound dried fettuccine
4 tablespoons chopped fresh parsley leaves

Directions In a large pot boil 6 quarts of salted water. Add pasta and cook until al dente, about 8 to 10 minutes. Meanwhile:

Heat a large sauté pan over high heat, until hot.

*Add olive oil & pancetta and sauté until golden brown and crispy, about 3 minutes.

*Add onions and cook until lightly golden.

*Add, chicken, pepper, nutmeg, rosemary and sauté for 2 minutes at low heat.

*Add white wine, and cook to a glaze,

*Add chicken stock and reduce by half,

*Lower flame, add cream roasted garlic, peas, squash and

Drain pasta in a colander. Do not rinse with water; you want to retain the pasta's natural starches so that the sauce will stick. add the pasta to the sauce while it is still hot. Sprinkle with Parmesan and fresh parsley and enjoy.