



Olive on Tap Angel Hair Pasta in Garlic Gravy

INGREDIENTS: Angel Hair Pasta (cooked al dente) * 1 pound chicken breast fillets (skinless and boneless, sliced into 1 inch chunks) * **For the chicken marinade:** * 2 teaspoons fresh thyme, chopped * 2 teaspoons fresh rosemary, chopped (if using dried, use half of the amount) * Zest of 1 lemon * Juice of ½ a lemon * 2 Tablespoons **Olive on Tap Organic Extra Virgin Olive Oil** * 1 teaspoon coarse salt (not table salt) * ½ teaspoon fresh cracked black pepper * 2 Tablespoons any **Olive on Tap Extra virgin Olive Oil** (to sauté the marinated chicken) **Add all the marinade ingredients into the chicken and marinate for 20 minutes (if making this dish in pronto) or over night (if making this dish the next day... much better) Sauté the marinated chicken in extra virgin olive oil until cooked (about 4-5 minutes) then set aside.**

For the garlic gravy: ½ stick (1/4 cup) unsalted butter * 2 Tablespoons **Olive on Tap Garlic Olive Oil** * 4 large cloves garlic, finely minced (or as much as you can handle) * 2 Tablespoons all-purpose flour * 2 ½ cups chicken stock * 1 Tablespoon fresh basil, chopped * salt and pepper to taste * ¼ cup parsley, chopped (to sprinkle/finish the pasta) * ½ cup grated Parmesan cheese * 2 cups whole cherry tomatoes

Place sauté pan over medium heat and add butter and garlic olive oil. Saute garlic until fragrant and soft. Add the flour and cook for a minute. Add chicken stock and simmer gravy until thickened then add the chopped basil. Season with salt and pepper. Add the sauteed chicken in the gravy then toss the cooked spaghetti into this sauce. Add the cherry tomatoes and finish the dish with the chopped parsley and grated Parmesan cheese (serve extra on the side)

Makes 5-6 servings.

Olive on Tap - 5757 Sanibel Drive #7, Minnetonka, MN - (952) 933-5891 - www.oliveontap.com