



## **Pasta with Chicken, Asparagus, Sun-Dried Tomatoes, Gorgonzola and Pine Nuts**

½ cup chopped drained oil-packed sun-dried tomatoes  
\*Pomodoraccio brand, sliced, (2 tablespoons oil reserved)

2 skinless boneless chicken breast halves (about 9 ounces total)

1 pound pasta long fusilli pasta or other pasta or even gnocchi

4 garlic cloves, minced

½ cup chopped fresh basil

½ cup asparagus tips

½ cup canned low-salt chicken broth

4 ounces whipping cream

½ cup crumbled Gorgonzola cheese (about 2 ounces)

¼ cup chopped prosciutto

¼ cup pine nuts, toasted

Heat 1 tablespoon oil reserved from tomatoes in heavy large skillet over medium-high heat. Add chicken to skillet and sauté until cooked through, about 3 minutes per side. Transfer chicken to plate and cool; do not clean skillet. Cut chicken into ½-inch pieces.

Cook pasta in large pot of boiling salted water until just tender but still firm to bite. During the last 2 minutes of cooking time add the asparagus tips. Drain asparagus and pasta; transfer to large bowl.

Meanwhile, heat remaining 1 tablespoon tomato oil in same skillet over medium-high heat. Add garlic; sauté until tender, about 1 minute. Add sun-dried tomatoes, chicken, basil, broth, and whipping cream to skillet and bring to boil. Boil to let the mixture thicken slightly about 2 minutes. Turn down heat to low, add prosciutto, cheese asparagus and pasta to the skillet. Toss to coat. Season to taste with salt and pepper. Top with pine nuts and fresh basil. Serve.

Serves 4

*\*Pomodoraccio bears little resemblance to its shriveled, sun-dried tomato cousin. These tomatoes are plump and velvety-smooth with an unrivaled intensity of flavor. They are handpicked, vine-ripened Roma tomatoes that have an exceptionally low acidity level which ensures a superb sweetness. Pomodoraccio are preserved in an aromatic, herb-laced oil to retain their voluptuous texture. They are ready to use as an antipasto, on bruschetta or as a garnish. You may be tempted, make that encouraged, to eat them right out of the jar.*