



CHICKEN MARSALA RADIATORI

Ingredients

1 1/2 pounds boneless, skinless chicken breast halves, cut into roughly 1 x 2-inch, 3/8-inch-thick strips
1/4 cup all-purpose flour
Kosher salt and freshly ground black pepper
4 tablespoons extra-virgin olive oil
2 cups tightly packed baby spinach leaves
3 cups sliced cremini mushrooms
1 large red bell pepper, seeded and julienned
1/4 cup minced shallot
1 tablespoon tomato paste
2 garlic cloves, minced
1 teaspoon thyme leaves
1 cup sweet Marsala wine
1 cup Chicken Stock
2 tablespoons cold unsalted butter, cut into cubes
3 tablespoons chopped flat-leaf parsley, plus more for garnish
1 pound radiatori pasta

Directions

Using the flat side of a meat mallet, lightly pound the chicken pieces.

In a large dish, combine the flour, 1 teaspoon salt, and 1/2 teaspoon black pepper. Lightly dredge the chicken pieces in the flour and set aside.

In a large nonstick sauté pan over medium-high heat, heat 1 tablespoon of the olive oil. Sauté the spinach until wilted, 1 to 2 minutes. Season with salt and black pepper and set aside. Add 2 tablespoons of the olive oil to the pan and, working in batches, brown the chicken pieces all over, 3 to 5 minutes. Remove the chicken from the pan and set aside.

Add the remaining 1 tablespoon olive oil to the pan, then add the mushrooms, bell pepper, shallot, and salt to taste. Sauté until the mushrooms are lightly browned, 6 to 8 minutes. Stir in the tomato paste, garlic, and thyme and cook for 1 minute, until fragrant. Deglaze by adding the Marsala and scraping up the browned bits from the bottom of the pan.

Return the chicken to the pan, then add the chicken stock. Bring to a boil and simmer until reduced by half, 6 to 8 minutes. Season with salt and pepper and return the cooked spinach to the pan. Stir in the butter cubes a few at a time until melted. Stir in the parsley.

Meanwhile, to cook the radiatori, in a large stockpot over medium-high heat, bring 1 gallon of water to a boil. Add 1 tablespoon salt, then add the pasta. Cook according to the package directions (timing will vary depending on the size of the radiatori) until al dente. Drain.

Toss the radiatori with the chicken and sauce, and garnish with more chopped parsley. Serve.

YIELD: 4 TO 6 SERVINGS