

# RHCL RECIPES

*From Chef John*

***Strozzapretti Pasta*** served with broccolini, fresh chili, garlic, semi dried roma tomato & lemon marinated chicken. Finished with torn Fior di Latte mozzarella & fresh basil

*Serves 2*

## Ingredients

1 chicken breast

¼ sliced red chilli

3 thinly sliced garlic cloves

Strozzapreti pasta

2 roma tomato (semi dried)

1 bunch broccolini

1 ball of Fior di latte mozzarella

5- 6 fresh basil leaves

2 tablespoon Parmesan

2 tablespoon chopped parsley

1 lemon

2 sprigs thyme

2 tablespoon extra-virgin olive oil

1 small ladle chicken stock

1/2 tablespoon unsalted butter



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### Method

Marinated chicken with garlic, lemon and fresh thyme and leave resting for a few hours.

Cut roma tomatoes in wedges and semi dry in oven at 100 degree for 30 – 45 minutes.

Cook the pasta in boiling water (according to instructions) Meanwhile put a pan on low heat then add olive oil, put few slices of garlic and the chilli, toss it for 10 -15 seconds then add your marinated chicken sautéed for 1- 2 minutes and season with salt and touch of pepper in mean time blanch roughly cut broccolini for 1 minute then straight away add in to pan, add 1 small ladle of chicken stock for extra flavour and for moisture then add your pasta in pan, toss with chopped parsley, parmesan and touch of butter to emulsify the sauce.

Check seasoning again then serve in pasta bowl and garnish with fresh basil leaves and Fior di Latte mozzarella.

Richmond Hill  
café & larder

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