

February 6, 2015

Recipe: Chicken Chorizo Pasta

Chicken Strips, Chorizo, Corn, and Red Bell Peppers in a Green Chile Cilantro Cream Sauce tossed with Pasta

Servings: 4

- 1 pint half and half
- 8 ounces cream
- 3 tablespoons roux
- 1/4 cup cilantro, minced
- 1 4 oz. can green chile, diced
- 1/2 teaspoon cumin
- salt and white pepper, to taste
- 1/2 pound chorizo
- 2 cups chicken breast, cooked, julienne
- 1 red bell pepper, large, julienne
- 10 ounces pasta, cooked
- 1 8 oz. can corn

Fill the bottom of double boiler with 2 inches of water. Place half and half and cream in the top of the double boiler and cook, with water at the simmering point, for about 45 minutes. Add roux, whisking well, and cook for an additional 5 to 10 minutes, until thickened. Add cilantro, diced green chile, cumin, salt, and white pepper, to taste. Let cool, place in container, and store in the refrigerator.

Cook chorizo in a medium skillet until done. Drain excess fat.

Heating instructions:

Sauté bell pepper strips in 1 tbsp of butter in a medium skillet over medium heat for 3 minutes. Add chicken, chorizo, corn, pasta, and 2 tbsp of water. Cover and cook for 2 to 3 minutes until hot. Heat sauce in a medium saucepan over low heat until hot. Toss the meat, pasta, and vegetables with the hot sauce and serve.

