

Pappardelle and Zucchini Ribbons

with Roasted Red Bell Pepper, Pesto and Buttermilk Oregano Chicken

Ingredients to serve 4-6:

For Pasta:

- 1 lb pappardelle
- 3 Roasted Red Peppers, peeled, seeded and roughly chopped*
- 3 medium zucchini, shaved thinly with mandolin lengthwise
- ½ c toasted pine nuts
- ¾ c grated Parmesan, plus more for serving
- 1 clove garlic
- ¼ c olive oil, adjust according to taste
- 1 c fresh basil, plus leaves for garnish
- 2 tsp crushed red pepper
- kosher salt and pepper to taste

For Buttermilk Chicken:

- 4 chicken breast halves
- 3 tsp penzeys Greek seasoning
- 4 tsp dried oregano
- 1 tsp garlic powder
- Kosher salt and pepper to taste
- Juice of 1 lemon
- Fresh oregano sprigs for garnish, optional
- 1 cup buttermilk
- 4 Tbsp olive oil

Directions:

For Chicken: Lay chicken out on flat surface. Sprinkle with all the seasons to generously coat. Place the chicken in a ziplock bag with buttermilk, lemon and 2 tablespoons of the olive oil. Allow chicken to marinate for several hours ideally or overnight. Preheat oven to 375°, lay chicken in roasting pan drizzled with additional olive oil. Bake for 40-45 minutes until cooked through.

For Pasta: In a food processor, combine garlic, pine nuts and Parmesan, salt pepper and crushed red pepper in food processor and pulse about 10 times adding basil and drizzling in olive oil for last 5 pulses. Your mixture should be smooth, but not too fine. Add the peppers and pulse until your pesto is a chunky salsa. Transfer to a bowl and set aside. Cook your pappardelle according to package directions and add zucchini ribbons during last minute of boiling. Drain pasta, reserving about a cup of cooking liquid. Heat a bit of remaining olive oil in pan and a tablespoon of butter, add pasta and zucchini back to pan stirring gently to coat and then add pesto to coat pasta and zucchini. If dry, use your reserved cooking liquid to help distribute pasta. Divide in bowls and slice chicken breast and place alongside. Garnish with basil and fresh oregano and additional parmesan. Enjoy!

