

This pasta dish gains its wide range of flavors from the use of fresh chiles, goat cheese, cilantro, and smoked chicken. If small whole smoked chickens or locally smoked chicken breasts are unavailable, rather than using the mass-produced, mediocre-tasting smoked chicken (or turkey) "loaves," substitute 1 pound of meat from a barbecued or roasted chicken. Or replace the smoked chicken with an equivalent amount of raw, shelled, and deveined medium shrimp. Sauté the shrimp with sugar snap peas until the shrimp lose their raw outside color, and then proceed with the recipe directions.

Southwest Pasta with Smoked Chicken

very good

Serves 4 as the main entrée

INGREDIENTS

¼ cup extra virgin olive oil
4 cloves garlic, finely minced
¼ cup minced shallots
1 to 2 fresh serrano chiles, finely minced including the seeds
1 pound smoked, boned chicken
3 cups sugar snap peas or snow peas
1 cup chicken stock
1 tablespoon oyster sauce
2 teaspoons cornstarch
½ cup loosely packed cilantro sprigs
2 tablespoons oregano leaves
3 ounces goat cheese
8 ounces dried pappardelle, tagliatelle, or your favorite pasta
Salt to taste

ADVANCE PREPARATION

In a small container, combine the oil, garlic, shallots, and chiles, then set aside. Cut the chicken into matchstick-shaped pieces about ¼ inch wide and 1 inch long, then refrigerate. Set aside the sugar snap peas. In a small bowl, combine the stock, oyster sauce, and cornstarch, then refrigerate. Combine the cilantro and oregano and refrigerate. Crumble the goat cheese, then refrigerate. Set aside the pasta. *All advance preparation steps may be completed up to 8 hours before you begin the final cooking steps.*

FINAL COOKING STEPS

Chop the cilantro and oregano. Bring 4 quarts of water to a rapid boil. Lightly salt the water, then cook the pasta according to the instructions on the package. When the pasta loses its raw texture but is still slightly firm, remove from the heat and drain.

Return the empty pasta pot to the stove over high heat. Add the oil-garlic mixture and sauté until the garlic begins to sizzle but has not browned. Add the chicken and sugar snap peas. Sauté until the peas brighten, about 2 minutes. Add the chicken stock mixture and bring to a low boil. Add the pasta. Stir and toss until evenly combined and well heated. Stir in the goat cheese and herbs, and mix briefly. Taste and adjust the seasonings, especially for salt. Transfer the pasta to a heated platter or 4 heated dinner plates. Serve at once.

SUGGESTED ACCOMPANIMENTS

A crab gazpacho, watercress and pecan salad, and raspberry crème brûlée



SOUTHWEST PASTA WITH SMOKED CHICKEN Serves 4 as the main entree

- 9 1/4 cup extra virgin olive oil
- 4 cloves garlic, finely minced
- 1/4 cup minced shallots
- 1 to 2 fresh serrano chiles, finely minced including the seeds
- 10 1/2 1 pound smoked, roasted or barbecued chicken, boned (try to buy whole)
- 3 cups sugar snap peas, or snow peas
- 1 cup chicken stock
- 1 tablespoon oyster sauce
- 2 teaspoons cornstarch
- 1/2 cup cilantro sprigs, loosely packed
- 2 tablespoons oregano leaves
- 1 3 ounces goat cheese
- 16 8 ounces fusilli, pappardelle, or penne pasta
- salt to taste

add more oyster sauce if bland
 carrot-cut on diagonal
 chili sauce

chantarelles (wipe w/damp towel)
 2 thinly slice/saute & put aside
 ↳ oil/butter

Advance Preparation

In a small container, combine the oil, garlic, shallots, and chiles, then set aside. Cut the meat into matchstick shaped pieces, about 1/4 inch wide and 1 inch long, then refrigerate. Set aside sugar snap peas. In a small bowl, combine the stock, oyster sauce, and cornstarch, then refrigerate. Combine the cilantro and oregano and refrigerate. Crumble the goat cheese, then refrigerate. Set aside the pasta. All advance preparation steps may be completed up to 8 hours before you begin the final cooking steps.

butter & oil

Final Cooking Steps

Chop the cilantro and oregano. Over highest heat, bring 4 quarts of water to a rapid boil. Lightly salt the water, then stir in the pasta. Cook the pasta according to the instructions on the package. When the pasta loses its raw taste but is still slightly firm, about 8 minutes, drain.

Return the empty pasta pot to the stove over high heat. Add the oil-garlic mixture and sauté until the garlic begins to sizzle, but has not browned. Immediately add the chicken and sugar snap peas. Sauté until the peas brighten, about 2 minutes. Add the chicken stock mixture to bring to a low boil. Add the pasta. Stir and toss until everything is evenly combined and well heated. Stir in the goat cheese and herbs, and mix briefly. Taste and adjust the seasonings especially for salt. Transfer the pasta to a heated platter or 4 heated dinner plates. Serve at once.

boil pasta -
 add 2 T just
 before adding
 pasta

1/2 = 18 pt

1/2 = 18 pt pasta
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