



Chickpea casarecce with chicken, zucchini, cherry tomatoes and basil

Yield: 10 servings

Ingredients:

2 1/4 Box Barilla[®] chickpea casarecce
12 Oz chicken thigh
5 Tbsp extra virgin olive oil, divided
3/4 Cup yellow onion, chopped
1 Tsp red pepper flakes
2 Cups zucchini, small dice
2 Pints cherry tomatoes, halved
10 Basil leaves, sliced thin
3/4 Cup parmigiano cheese, grated
Salt & black pepper to taste

Directions:

1. Bring a pot of water to a boil and cook pasta according to package directions, reserving 1 cup of pasta cooking water.
2. Meanwhile, in a skillet over med/high heat, add half of the oil and the chicken. Season with salt, black pepper and red pepper flakes.
3. Cook chicken until fully cooked and brown. Remove from the pan and set aside.
4. In the same pan, add remaining oil and onion. Cook until translucent, about 2 minutes.
5. Add the zucchini and tomatoes, cooking for an additional 2 minutes. Add half of the pasta cooking water to the sauce.
6. Slice chicken and return to the saucepan and combine. Add additional cooking water if needed.
7. Remove from the fire. Fold in cheese and basil before serving.

Recipe and photo courtesy of Barilla