



## **Spicy Pasta with Roasted Pepper Cream Sauce**

### ***Ingredients:***

2 cups of chopped roasted red bell peppers  
2 finely minced cloves of garlic  
1/2 small diced yellow onion  
1/3 cup of chicken stock  
1 cup of heavy whipping cream  
2 chicken breasts  
2 Hatch peppers  
1 yellow bell pepper  
2 chicken breasts  
3 ounces of sliced pancetta  
5 tablespoons of olive oil  
1 pound of fettuccini noodles  
2 tablespoons of chiffonade fresh basil  
2 tablespoons of chopped fresh oregano  
1/2 cup of shredded Sartori Mont Amore cheese  
Kosher salt and fresh cracked pepper to taste

Makes 4 servings

### ***Preparation:***

1. In a hot sauté pan with 1 tablespoons of olive oil, caramelize the onions and garlic.
2. Once brown, add in the peppers and sauté for 2 to 3 minutes.
3. Once cooked, transfer the vegetables to a blender along with the chicken stock and blend until pureed.
4. Add the sauce back to the sauté pan with cream, salt and pepper and keep warm.
5. In a large bowl, coat the peppers with 3 tablespoons of olive oil.
6. Salt and pepper and place on a very hot 450° to 550°F grill until charred on the outside.
7. Once they are charred, remove from the heat and let rest for 3 to 4 minutes.
8. Scrape off the char, remove the seeds, julienne and set aside.
9. In a separate bowl, coat the chicken with 1 tablespoon of olive oil, season with salt and pepper and place on a very hot 450° to 550°F grill.
10. Cook until golden brown and cooked through in the center.
11. Remove from the heat and thinly slice.
12. Add the Pancetta to the grill and cook until crispy. Be careful as flames will arise.
13. Once cooked, remove from the heat and chop up.
14. Add the pasta to a large pot of boiling salted water and cook until al dente or slightly crunchy (about 8 to 9 minutes).
15. Add the cooked pasta to a large bowl and toss with red pepper sauce, sliced peppers, sliced chicken, pancetta, herbs, cheese, salt and pepper.