

## **PASTA WITH CHICKEN, GARLIC SCAPES, TOMATOES, AND BASIL**

<http://andreasrecipes.com/2010/06/28/pasta-with-chicken-garlic-scapes-tomatoes-and-basil>

Serves 4.

### **Equipment**

6-quart pot with lid  
12-inch skillet

### **Ingredients**

8 ounces (227 g) farfalle pasta  
2 tablespoons olive oil  
3 chicken breasts, boneless and skinless, thinly sliced  
sea salt, to taste  
black pepper freshly ground, to taste  
1 cup garlic scapes, cut into 6-inch lengths  
1-1/2 cups cherry tomatoes, halved  
10 basil leaves, chopped  
1/2 cup (120 ml) white wine, dry  
grated Parmesan cheese, to sprinkle on top

### **Preparation**

1. Bring water to boil in the pot, then cook the pasta until ad dente, about 10 minutes. Drain.
2. While the water boils, heat the olive oil in the pan and add the chicken, cooking until it's almost cooked through, about 5 minutes. Season with salt and pepper.
3. Add the scapes and cook until they start to brown, about 3 to 4 minutes. Add the tomato halves and sauté until they brighten and just begin to release their juices, about 1 minute. Add the white wine and the basil leaves, cooking until the basil begins to wilt.
4. Toss the cooked pasta with the chicken and scapes until it's all thoroughly mixed. Divide among plates and served garnished with grated Parmesan cheese.