



GARLIC CHICKEN and ASPARAGUS PASTA with PEPPERCORN INFUSED OLIVE OIL

INGREDIENTS

200 gms. Dried Pasta (bow Tie or Penne is best)
1 1/2 Tbsp. SATHYA Peppercorn Infused Olive Oil
2 Medium Boneless, skinless Chicken Breasts, cut into 2 cm chunks or strips
1/2 Tsp + 1/2 Tsp Dried Oregano (divided)
3 Tbsp. Butter, unsalted
1 1/2 Tbsp. Garlic, minced & divided
450 gms Asparagus, ends trimmed and cut into 4 cm pieces.
1/2 Cup Heavy Cream
2 Tbsp. Lemon Juice
Zest of 1 Lemon
1 Tsp. Garlic Powder
1/4 Tsp Dried Thyme
1/3 Cup Grated Parmesan Cheese + more for garnish
1/2 Cup Grated Mozzarella
Chopped fresh Parsley and Lemon slices for garnish (if desired)
Salt to taste



METHOD

In a large pot, bring salted water to boil and add the pasta. Cook according to packet instructions. Drain and set aside.

While the pasta is cooking, heat the SATHYA Peppercorn infused Olive Oil in a large frying pan over medium-high heat. Add the chicken and season with salt and 1/2 Tsp. Oregano.

Cook for 5 minutes, stirring occasionally until browned and cooked through. Add 1 Tsp. minced garlic and cook for another minute, until fragrant. Transfer to a plate and set aside.

Add butter to same frying pan and melt over a medium-high heat. Add remaining minced garlic and asparagus and sautee for 1 minute, until just starting to turn bright green. Whisk in the cream, garlic powder, remaining oregano, lemon zest, lemon juice, Parmesan and mozzarella cheeses.

Allow sauce to thicken and cheese to melt. Add the drained pasta and chicken back into the pan, season with salt to taste.

Toss to coat well and to ensure everything is evenly heated through. Serve hot and sprinkle with more Parmesan cheese, chopped parsley and lemon slices, if desired.