

ROSENTHAL OLIVE RANCH

Spaghetti in Garlic Sauce with Herbs, Lemon Chicken, & Tomatoes

Ingredients:

- 1 Lb. Spaghetti Pasta
- 1 Lb. Chicken Breast
- 2 Tablespoon Rosenthal Garlic EVOO
(Extra Virgin Olive Oil)

Marinade:

- Zest from 1 Lemon
- ½ of Lemon Juice
- 1 Teaspoon Coarse Salt
(Do Not Use Table Salt)
- ½ Teaspoon Pepper
- 2 Teaspoons Fresh Thyme
- 2 Teaspoons Fresh Rosemary

Garlic Sauce:

- ½ Stick of Butter
- 4 Large Garlic Cloves; Minced
- 2 Tablespoons Flour
- ¼ Cup Fresh Parsley; Chopped
- 2 Cups Whole Cherry Tomatoes
- 2 Tablespoons Rosenthal Garlic EVOO
- ½ Cup Parmesan Cheese
- 1 Tablespoon Fresh Basil; Chopped
- 2 ½ Cups Chicken Stock
- Salt & Pepper to Taste

Instructions:

1. Break spaghetti noodles into thirds and cook until al dente (8-10 minutes).
2. Cube chicken into 1" pieces.

Marinade:

1. Mix together all ingredients in a medium sized bowl.
2. Marinade raw chicken for at least 20 minutes or over night.
3. Sauté chicken in 2 Tablespoons of Garlic EVOO until cooked, (about 4-5 minutes); set aside.

Garlic Sauce:

1. Sauté garlic in butter and EVOO over medium heat until soft.
2. Add flour and cook for 1 minute.
3. Add chicken stock and simmer; cook down until thickened.
4. Take off heat and add basil, salt, pepper, tomatoes, and chicken.
5. Toss with spaghetti and garnish with grated Parmesan cheese and chopped parsley.
6. Serve extra Parmesan cheese on the side.