

# A la roma chicken, basil and sundried tomatoes linguini |

**Recipe for 4 servings**

## Description

Tomatoes chicken with vegetables and herbs, sundried tomatoes and basil pasta.

## Ingredients

### Pour le poulet

- 400 Gr Chicken breast
- 0.50 Unit(s) Red pepper
- 0.50 Unit(s) Yellow pepper
- 4 Slice(s) Prosciutto
- 2 Clove(s) Garlic
- 2 Unit(s) Tomato
- 125 Ml White wine
- 6 Sprig(s) Thyme
- 5 Ml Oregano
- 125 Ml Chicken stock
- 30 Ml Capers
- 8 Sprig(s) Parsley
- Salt and pepper
- Olive oil

### Pour les tagliatelles

- 250 Gr Linguine
- 2 Sprig(s) Basil
- 4 Unit(s) Sundried tomatoes
- Salt and pepper
- Olive oil

## Preparation

- Preparation time **30 mins**

### For the preparations

Cut the chicken in stripes and season it. Chop the herbs separatly, except the basil. Chop the garlic and dice the tomatoes. Mince the basil. Mince the prosciutto, the peppers, and the sundried tomatoes.

### For the chicken

In a hot pan with oliv ol sear the chicken until coloration, reserve on the side. In the same pan with oliv ol sweat the prosciutto and the peppers for 2 minutes, add the garlic, the tomatoes, the tyme and the origano, cook it 1 more minute. Add the tomatoes and the chicken, deglaze with the white wine and reduce it for 2 minutes, add the chicken stock and let it cook for 10 minutes until the sauce reduce half way.

### For the pasta

In a big pot of salty boiling water cook the pasta until al dente, strain it, put it back in the pot with a nice drizzle of oliv ol and season it.

For the plating

In a big plate make a nest with the pastas, basil and sundried tomatoes on the top, the chicken on the side, top it with capres and parsley.

**Bon appétit!**