

Creamy Tuscan Chicken with Linguine

TOTAL TIME
65 mins

SERVINGS
16



Al dente pasta, herbed chicken, oven-roasted tomatoes and fresh basil are all nestled in a Parmesan cheese and white wine sauce in this irresistible dish.

MADE WITH



Signature Cream of Leek and Potato

CASE CODE 13031

Ingredients

1 kg	Chicken breast, boneless skinless, sliced
8 g	Thyme, fresh, finely chopped
2 g	Rosemary, fresh, finely chopped
5 mL	Salt and pepper, each
60 mL	Canola oil
30 mL	Butter
170 g	Onion, finely chopped
2	Red peppers, chopped
15 g	Garlic, minced
250 mL	Dry white wine
1 tub (1.81 kg)	Signature Cream of Leek and Potato
500 mL	Water
1 L	Table cream (18%)
280 g	Oven-roasted tomatoes
200 g	Parmesan cheese, shredded
1020 g	Linguine, cooked and drained
50 g	Basil leaves, fresh

Directions

- 1 Toss together chicken, thyme, rosemary, salt and pepper. Heat oil and butter in large skillet set over medium-high heat; cook chicken for 8 to 10 minutes or until browned all over. Remove from skillet and set aside.
- 2 Add red peppers, onion and garlic to same skillet; cook for 3 to 5 minutes or until softened. Add wine; simmer for about 5 minutes or until reduced by half. Stir in soup, water and cream; bring to simmer. Return chicken to skillet; stir in tomatoes. Simmer for 15 to 20 minutes or until sauce is flavourful. Remove from heat; whisk in Parmesan. Let cool completely and refrigerate for up to 3 days.
- 3 Heat 250 mL (1 cup) sauce in skillet. Toss with 126 g (4.5 oz) cooked linguine until coated and heated through. Garnish with 4 g (2 tbsp) basil.