



Sicilian Chicken With Orzo Pasta

This month's recipe uses Orzo pasta - a short cut pasta like a large grain of rice. It is available in most supermarkets and delicatessens. You can substitute with any short cut pasta if difficult to find. Serves two; prep time 5 minutes; cooking time 20 minutes.

Ingredients

- 2 butterfly chicken breasts
- ½ pack of Orzo Pasta
- 100g Sicilian Tomorosso tomatoes
- 350g tinned chopped tomatoes
- 100g of Basil & Garlic Olives (halved)
- 1 red onion (thinly sliced)
- 3 cloves of Garlic (roughly chopped)
- 1 table-spoon of tomato purée
- 150ml of red wine
- 1tsp of sugar
- Pecorino shavings
- 2 fresh sprigs of basil
- Extra virgin olive oil (for drizzling)
- seasoning

To Prepare (Preheat oven to 180c)

Butterfly the chicken breasts length ways, season and start to seal in a pan with a little oil. Once sealed both sides approximately 2-3 minutes then place in the oven for 15 minutes.

Sauce

Thinly slice the red onion and garlic and softened in a pan with a little olive oil

Once softened add the Sicilian tomatoes, halved olives, chopped tomatoes, tomato purée, red wine and sugar. Mix well and simmer on a medium heat for 5 minutes.

Season and add the thinly sliced basil.

Place Orzo pasta into a seasoned boiling water for 6-8 minutes depending on your taste and preference. Once cooked drain & serve resting the chicken on the orzo pasta with the sauce poured over the top. Sprinkle with Pecorino and drizzle with extra virgin olive oil

Best enjoyed with a good Merlot.