

Pasta Marrakech

Ingredients:

1 lb chicken breast halves, skinned & boned
1 C. whole black olives, halved
½ C. pine nuts, toasted
8 oz dried corkscrew pasta
2 tablespoons extra virgin olive oil
¼ cup chopped parsley
1 whole nutmeg (optional)

Sauce – place all ingredients in a glass bowl & whisk to mix:

5 cloves garlic, finely minced
2 tablespoons finely chopped ginger
1/3 C. chopped cilantro
1/3 C. chopped mint leaves
1/3 C. chicken stock
1/3 C. fresh squeezed lemon juice
2 tablespoons honey
2 teaspoons sweet paprika
2 teaspoons cornstarch
½ teaspoon crushed red pepper



Preheat oven to 350 degrees. Boil pasta until done, drain & set aside. In hot skillet add olive oil and heat until almost smoking; add chicken and sauté until cooked through. Add pasta, olives, pine nuts & sauce. Toss to coat evenly. Add salt to taste.