

Pasta Rustica

Serves 5 - 6



Ingredients

1 pound penne or rigatoni pasta
1 tablespoon olive oil
1 pound boneless skinless chicken, cut into large chunks seasoned with salt and pepper

2 tablespoons butter
½ brown onion, finely chopped
4 cloves garlic, minced
1 pound cremini mushrooms, sliced
2 teaspoons fresh thyme leaves, minced
2 teaspoons fresh rosemary leaves, minced
1 tablespoon Dijon mustard
½ cup marsala wine
1 ½ cups chicken stock
2 tablespoons cornstarch mixed with 2 tablespoons water
1 cup half and half
Kosher salt and freshly ground pepper to taste
Couple pinches red pepper flakes
Couple pinches of cayenne pepper
1 cup parmesan cheese
½ cup prosciutto, chopped
1 pound large raw shrimp, peeled and deveined
1 tablespoon olive oil
½ teaspoon ground paprika
Handful of fresh Italian parsley, finely chopped

Steps

1. In a large pot, bring four-quarts of water to a rolling boil. Generously salt the water before adding in the pasta. Boil for 6-7 minutes. *You do not want to cook the pasta to al dente as it will “cook” again in the oven. Drain after six minutes and place pasta in large lasagna pan.
2. **Preheat oven to 350°F.** Add olive oil in a medium saucepan over medium-high heat and begin browning the chicken. Once the chicken is cooked, remove it to a plate/bowl and set aside. In the same pot add the butter, onions and garlic. Stir continuously so as not to burn the mixture. After 5-ish minutes, onions should be golden brown. Add the mushrooms, again stirring continuously. Try to cook off most of the moisture released from the mushrooms. Add the thyme, rosemary, Dijon and marsala wine. Make sure to scrape down the bottom and the sides of the pan to release the flavor hits from the browned bits. Add the chicken stock and bring the mixture to a boil. Pour in the cornstarch and stir/whisk well so the cornstarch doesn't clump. Lower heat to a simmer allowing the mixture to thicken. Once the mixture is thicker, slowly add in the half and half, stirring well. Heat to a simmer. Taste for seasoning. Add red pepper flakes and cayenne.
3. Pour the mixture into the lasagna pan with the pasta. Stir coating all the pasta. Add in parmesan cheese, prosciutto and cooked chicken with the juices left on the plate/bowl.
4. In a small bowl toss the shrimp with the oil and season with salt, pepper and the paprika. Add the shrimp to the top of the pasta in an even layer.
5. Bake for 15ish minutes or until shrimp is cooked and the sauce on the sides of the pan bubbles. Top with parsley and serve hot!