

Asiago Chicken with Mushrooms & Angel Hair Pasta

1 lb. chicken, boneless breasts or thighs	3 cloves garlic, minced
Salt	1/2 cup dry white wine (or chicken broth)
Pepper	3/4 cup low-sodium chicken broth
1/2 cup all-purpose flour	3/4 tsp. dried thyme
4 T. unsalted butter	1/2 cup heavy cream
1 lb. mushrooms, sliced	1/2 cup Asiago cheese, shredded
1/2 tsp. salt	Parmesan cheese, for sprinkling

Lightly season chicken with salt and pepper. Dredge in flour. Place a large skillet over medium-high heat and melt 2 T. butter. Add chicken and sauté until golden brown. Remove chicken and rest on plate; cover with foil.

Add remaining butter and sauté mushrooms with 1/2 tsp. salt. Cook 10 minutes stirring occasionally until mushrooms are golden brown. Add garlic and cook 2 more minutes. Pour white wine (or 1/2 cup broth) into skillet and stir to scrape up browned bits in pan. Once the wine has nearly evaporated, add 3/4 cup chicken broth and thyme. Bring the mixture to a boil, reduce heat to medium and cook 10-15 minutes until liquid is reduced by 1/2.

Reduce heat to medium-low and stir in heavy cream. Sprinkle Asiago cheese over the top of the sauce and stir constantly until the cheese melts. Return chicken to skillet and allow to simmer until chicken is heated through. Sprinkle with Parmesan cheese and serve over pasta or mashed potatoes.

Garlic Bread

1 cup butter, softened	1 tsp. Italian seasoning	1/2 tsp. black pepper
1 T. minced garlic	1/4 tsp. paprika	1/4 cup Parmesan cheese

Mix well. Split French bread lengthwise. Spread mixture over bread. Bake 400° 10-15 minutes.

Spinach Salad with Andouille Dressing

4 cups fresh spinach	Warm Andouille dressing
1 cup thinly sliced purple onion	1/2 cup crumbled goat cheese

Andouille Dressing:

4 oz. andouille sausage	2 T. balsamic vinegar
1 T. minced shallots	1 tsp. sugar
1 T. minced garlic	1/2 tsp. salt
3/4 cup olive oil	4 turns fresh ground black pepper

Heat a medium dry skillet over high heat. Finely chop andouille and sauté for 1 1/2 minutes. Add the shallots and garlic; sauté for 1 minute. Add oil and vinegar. Cook for 1 minute. Remove from heat. Stir in sugar, salt & pepper. Serve immediately over salad. Refrigerate any remaining dressing.

