

Wild Mushroom Fettuccine with Chicken Paired with Corbett Canyon Pinot Noir

1 12-oz bag of Wild Mushroom Fettuccine
¼ cup olive oil
2 green onions, thinly sliced
Arugula, about a hand full
½ cup sun-dried tomatoes, thinly sliced
¼ cup green olives, thinly sliced
2 teaspoons garlic powder
½ teaspoon salt
1 teaspoon ground pepper
4 chicken breasts, cubed
¼ cup Parmesan cheese

Cook the fettuccine according to package directions. Drain and place on serving platter.

In the meantime, grill the chicken on the stove until cooked.

In a separate bowl, combine the olive oil, green onions, sun-dried tomatoes, Arugula, green olives, garlic powder, salt and ground pepper. Whisk to blend. Add the cooked chicken and mix well.

Spoon the chicken mixture over the cooked fettuccine. Top pasta with Parmesan cheese. Serve with side salad and garlic bread.

Prep time: 15 minutes
Cook time: 30 minutes
Serves 4 to 8

CORBETT CANYON