



## RECIPES

### **Grilled Chicken, Artichoke, and Mushroom Pasta**

4 Boneless, Skinless Chicken Breasts

1 Tbsp. Olive Oil

Juice of 1 Lime

Salt and Pepper

2 Tbsp. Olive Oil

2 Tbsp. Butter

1 Tsp. Garlic

1 Bunch Green Onions, Chopped (top 1/4 removed)

1 Can Artichoke Hearts, Drained and Coarsely Chopped

1 Pint Heavy Cream

1/8 Tsp. Ground Nutmeg

1 Tbsp. Fresh Cilantro, Minced

1Tbsp. Fresh Basil, Chopped

1 tsp. salt

1/2 tsp. White Pepper

12 oz. Mushrooms, Sliced

Freshly Grated Parmesan Cheese (about 3/4 cup)

16 oz. Fettuccine (cooked and drained)

In a shallow dish, rub chicken breasts with olive oil. Pour lime juice over chicken and season with salt and pepper. Cook on grill until just done basting occasionally (do not overcook). Cut chicken into small strips and set aside. Meanwhile, in a large sauce pan, melt together olive oil and butter and sauté garlic, green onions, and artichoke hearts over medium heat until soft. Reduce heat and stir in whipping cream, nutmeg, cilantro and basil. Season with salt and pepper. Using a whisk, continue cooking stirring frequently until slightly reduced. Add mushrooms and continue cooking until slightly soft. Add grilled chicken and parmesan cheese to taste and toss with cooked fettuccine. Serve immediately.