Sweet Pepper & Feta Salad

Rustic Italian Stuffed Chicken with Burst Tomato Angel Hair

Roasted Plum Shortbread

1 yellow pepper

1 red pepper

feta cheese (3/4 cup… 3-4 oz.)

parsley (1 bunch)

lemon (juice of 1/2)

2 chicken breasts

basil (medium bunch)

garlic (2 cloves)

pecorino romano (1/4 cup)

cherry tomatoes (1 cup+, about 2 dozen)

capellini pasta (8 oz)

toothpicks (4-6)

Remove stems, seeds, and ribs from peppers and dice.

Finely chop parsley.

In a bowl, combine peppers, feta cheese, half of parsley, and juice of half the lemon. Add salt and pepper to taste if desired.

Preheat oven to 400F

Finely mince or crush garlic cloves. Finely chop basil. Set aside.

Place one chicken breast on flat surface between two pieces of plastic wrap or in a ziplock-style bag.

Pound chicken with meat tenderizer or bottom of a skillet until 1/4 inch -1/2 inch thick. Repeat with second breast.

Sprinkle each chicken breast with one clove garlic, half of basil, and half of pecorino cheese (reserve 1 teaspoon of cheese).

Tightly roll chicken around filling. Secure by inserting 2-3 toothpicks in each roll.

Lightly coat bottom of oven safe dish with olive oil. Place chicken rolls in dish. Drizzle olive oil over each roll and top with reserved cheese.

Bake at 400F for 25-30 minutes until juices run clear and top slightly browns.

Fill medium to large pot with approximately 8 cups of water. Place over high heat to bring to boil.

Heat skillet with 3 Tbsp olive oil over medium heat. Add cherry tomatoes.

When water boils, add 2 tsp salt, a dash olive oil (to prevent sticking), and pasta. Cook (???). Drain, reserving about 1/4 c cooking water.

Cook tomatoes, stirring regularly (but not constantly) until skin of tomatoes bursts and starts to wrinkle. Reduce heat to low.

Add cooked pasta, cooking water, 1 Tbsp olive oil, remaining half of parsley, and juice of remaining half of lemon. Stir or toss and add salt and pepper to taste.

Plate pasta and tomatoes with stuffed chicken (remove toothpicks).

Preheat oven to 400F

Prepare chicken

Place chicken in oven

Prepare pepper and feta salad

Boil water

Preheat skillet

Cook pasta

Cook tomatoes

Combine pasta and tomatoes

Remove chicken from oven

Place plums in oven

Plate and eat appetizer and entrée

Remove plums from oven

Assemble and eat dessert

-preheat oven to 400F

-lay chicken on a cutting board and cover with saran wrap or place in zip lock bags

-flatten chicken breasts by pounding with meat tenderizer. (sub skillet) until 1/4-1/2 in thick

-rinse basil, remove from stems, chop into fine pieces, sprinkle on chicken breast

-mince garlic, sprinkle on chicken breasts

-roll chicken breasts into roll-ups and stick two tooth picks in each breast, on each end of the roll-up

-coat bottom of oven-safe baking dish with olive oil and add chicken roll-ups, drizzle tops with olive oil and bit of pecorino

-bake for 25-30 minutes

-put 8 cups of water and 2 tsp salt in a pot on the stove on high heat, bring to boil

-dice red and yellow peppers, add to bowl

-finely chop parsley and sprinkle half of parsley and crumbled feta onto peppers

-squeeze juice of one lemon

-stir

-add 3 tbsp olive oil to a skillet, heat on medium heat

-gentle shake skillet regularly to allow tomatoes to stir

-cook until all tomatoes burst and skin blisters (about 5 min)

-add in pasta with a bit of 1 tbsp olive oil, bit of pasta water, other half of lemon and other parsley and stir with salt and pepper to taste

-divide pasta and tomato mixture onto two plates

-remove chicken from oven and remove toothpicks from each rollup

-place chicken breast on top on pasta

-enjoy