



TEAM FOUR
FOODSERVICE



CAMPANELLE WITH JERK CHICKEN, PEPPERS AND TOMATOES

Yield: 10 servings

Ingredients:

1 1/4 Barilla® campanelle
1 Lb Boneless skinless chicken breast extra virgin olive oil, divided garlic
1 Clove, minced
1 Red bell pepper, small dice
1 Green bell pepper, small dice
1 Yellow bell pepper, small dice
2 Plum tomatoes, small dice
1/4 Cilantro, chopped
1/4 Cup green onion, chopped
2 Tbsp jerk seasoning
Salt & black pepper to taste

Directions:

1. Add 1 tbsp. Of oil, garlic, and jerk seasoning to chicken. Marinate 30 minutes to overnight.
2. In a skillet with 1 tbsp. Of oil, sauté chicken on both sides for 6-7 minutes or until thoroughly cooked, set aside.
3. Meanwhile, bring a pot of water to a boil and cook pasta according to package directions, reserving 1 cup of pasta cooking water.
4. In the same pan, add remaining olive oil over high heat. Add peppers, season with salt and pepper and sauté for 2 minutes.
5. Dice chicken. Stir in tomatoes and diced chicken, cook for 2 more minutes. Add 1 cup pasta cooking water.
6. Drain pasta, toss with sauce, and add ½ of the cilantro and ½ of the green onions; season with salt and black pepper and remove from the fire.
7. Garnish with remaining green onion and cilantro.

Recipe and photo courtesy of Barilla