



## GARLIC PESTO CHICKEN WITH ROASTED RED PEPPER GNOCCHI AND ROMA TOMATO SAUCE

### **Filling**

4 - 4 oz chicken breasts  
 2 oz basil pesto  
 2 oz olive oil  
 1 oz chopped garlic

### **Roma Tomato Sauce**

6 ea Roma tomatoes  
 1 bunch fresh basil  
 8 oz shredded Parmesan  
     cheese  
 1 oz garlic  
 1 oz olive oil  
 salt and pepper to taste

### **Gnocchi**

1<sup>3</sup>/<sub>4</sub> pints water  
 9 oz semolina flour  
 1 ea roasted red pepper  
     salt and white pepper  
     to taste  
 2 ea egg yolks

1. Pre-heat oven to 350° F
2. Marinate chicken in pesto, olive oil, and garlic.
3. Bring water to boil. Add semolina, roasted pepper, salt and pepper.  
Cook for 20 minutes stirring constantly.
4. Remove from heat. Add egg yolks and mix well. Spread onto a greased cookie sheet and let it cool.
5. Dice Roma tomatoes and basil.
6. Grease pan, sprinkle with ½ Parmesan cheese. Cut cooled gnocchi into shapes, place in pan, sprinkle remaining cheese.
7. Bake gnocchi for 10 minutes, or until slightly golden brown.
8. While gnocchi is baking, sauté chicken breast until cooked through. Remove from pan and slice.
9. To the same pan, add olive oil, garlic, and basil. Sauté for one minute.
10. Add diced Roma tomatoes and sauté for several minutes until tomatoes are soft.  
Season with salt and pepper.
11. Arrange gnocchi on plate top with sliced chicken. Pour sauce over chicken and garnish with Parmesan cheese.