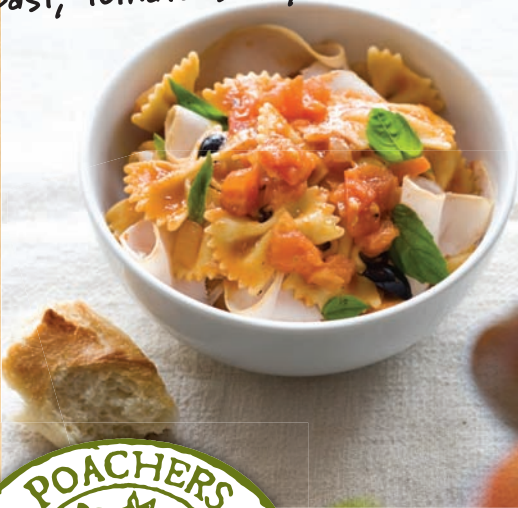


— make at home —

Farfelle pasta with smoked chicken breast, tomato salsa, basil and olives



Try this with your family
and friends to create a
delicious shared story.



— creating delicious stories, at home —



Farfelle pasta with smoked chicken breast, tomato salsa, basil and olives

Ingredients

- 1 Poachers Pantry smoked chicken breast, finely sliced
- 50ml olive oil
- ½ cup of chicken stock
- 2 brown onions, diced
- 2 tbsp tomato paste
- 2 cloves garlic, crushed
- 6 ripe tomatoes, diced
- ½ bunch fresh basil, chopped
- 1 cup pitted Kalamata or Queen Green olives
- 3 cups farfelle pasta, cooked and parmesan to serve

Method

Sauté garlic, basil and onions in olive oil. Add tomatoes, tomato paste and chicken stock and simmer until thickened (approx 15 minutes). Add olives and sliced chicken. Add pasta and mix ingredients through evenly. Sprinkle freshly grated parmesan cheese over top.

Serves 4

*Serve it with a drop
of our finest Wily Trout
Chardonnay*

