

Chicken with Goat Cheese Pasta -inspired by dinneralovestory.com

- 1 ½ pounds chicken strips, pounded thin
- Flour, seasoned with salt
- 1 shallot, chopped
- 8 ounces mushrooms, sliced (I used baby portabellas, but any variety would be good.)
- ½ cup port (or Marsala, or wine -red OR white)
- 2 ½ ounces soft goat cheese
- 1/8-1/4 teaspoon red chili flakes
- 8 ounces pappardelle

Fill a large pot with salted water and bring to a boil for the pasta.

Coat the chicken lightly with the seasoned flour and sauté in olive oil until barely golden. Hold in a warm (200°F) oven till the rest of the dish comes together.

In the same pan as you cooked the chicken, add a little more olive oil and the shallots. Sauté 1-2 minutes and add the mushrooms. Add more olive oil if necessary. (Or if you're really naughty, add butter.) Cook 5-7 minutes until the mushrooms are nicely golden.

Add the pasta to the boiling water to cook while you wait for the mushrooms.

When the mushrooms are done, pour in the port (or Marsala or wine), put the lid on, lower the heat, and wait on the pasta to finish.

Remove the chicken from the oven, add to the mushroom and port sauce.

Crumble the goat cheese into the bottom of a large flat bowl and sprinkle the red chili flakes on top. When the pasta is done, pour it directly over the goat cheese and stir to coat the pasta. Add a little pasta water if necessary, to create a little more sauce.

To serve, place the chicken pieces on top of the pasta, and spoon the mushrooms in the center, allowing the sauce to mix with the pasta.

Bon Appétit!