

Brie and Campenelle Pasta

Serves 4

4 ea. Chicken breast, cooked and sliced
Salt and pepper to taste

1 ½ lb. Campenelle Pasta, cooked
¼ c. Dried Cherries
¼ c. Toasted Hazelnut, toasted and crushed
1 ea. Granny Smith apple, cored and diced
1c. Brie cheese, cubed
1 ½ c. Heavy Cream
1 tbs. Garlic, minced
2 oz. Cooking oil
¼ c. Asiago, shredded

Method: Lightly brown the garlic with the oil in a large sauce pan. Add the nuts, cherries, apples, brie and cream. Bring to a simmer and add the pasta. Reduce until the cream thickens and Salt and pepper to taste. Portion and place a chicken breast atop each dish and garnish with asiago.