



Recipes

PROGRAM 8 - SEGMENT 1

Nino's Italian Restaurant Recipes

THE COMBO (ALVARO PASTA AND CHICKEN MARSALA)

Serves 2

ALVARO PASTA

INGREDIENTS

Pasta Sufficient for 2, cooked and drained
1 Small Onion, finely chopped
2 Cloves Garlic, finely chopped
1 Red Pepper, roughly chopped
1 Italian Sausage, boiled and roughly chopped
4 Artichoke Hearts
Italian Parsley, finely chopped
2 TBSP Butter

METHOD

Melt butter in a hot pan, add onion and cook until soft. Add garlic and chopped red pepper and sauté for a few minutes. Add chopped Italian sausage, artichoke and mix together over gentle heat.

Just before serving, add hot cooked pasta to vegetable and sausage sauce and mix to combine.

Sprinkle with chopped parsley.



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THE COMBO (ALVARO PASTA AND CHICKEN MARSALA)

Continued:

CHICKEN MARSALA

INGREDIENTS

2 Chicken Breasts
Flour for dusting
2 TBSP Butter
Salt & Pepper
1 Cup Mushrooms
½ Cup Marsala Wine
½ Lemon, juiced
1 TBSP Tomato Paste
Italian Parsley, finely chopped

METHOD

Flatten chicken breasts and cut into smaller pieces. Coat chicken breast in flour. Melt butter and brown chicken pieces over medium heat. Season with salt and pepper. Add mushrooms, Marsala wine and tomato paste to the pan and cook gently until mushrooms are soft.

Serve chicken with pasta and decorate with more chopped parsley.

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