

# Poultry

R E C I P E S



*Andre Prest, Inc.*

QUALITY FOODS SINCE 1923

### Chicken with Gorgonzola Cider Sauce

Notta Pasta tossed with this flavorful cider cheese sauce, coupled with chicken and apples, make an easy but hearty autumn entrée.

### Pasta Cordon Bleu

Skip the time-consuming pounding, breading and frying of a traditional Cordon Bleu. We've made a quick pasta sauce from this delicious chicken, ham, and Swiss cheese combination. It's a bit reminiscent of an Alfredo sauce.

### Chicken Puttanesca

An easy meal with marvelous Mediterranean flavor!

### Turkey and Pasta Florentine

A homemade white sauce with chopped spinach will satisfy the heartiest of eaters. Combined with rice pasta and leftover turkey this recipe makes a scrumptious complete meal.

### Turkey Divan Sauté

We substituted turkey for this classic chicken dish and made a creamy cheese sauce for a homemade flavor. It's quickly sautéed rather than baked, for a delicious way to use those turkey leftovers.

### Quick Pasta Paella

Rice pasta replaces conventional rice in this piquant flavored dish. Quickly cooked chicken tenders and precooked seafood help speed this paella to the table.

### Chicken Stroganoff

We lightened up an old favorite by replacing beef and egg noodles with chicken and rice noodles. This entrée makes an elegant meal for the holidays.

### Chicken and Pasta Caesar Salad

Leftover chicken, bottled dressing and Rice Pasta make this a quick and delicious one-dish dinner. It's the perfect picnic packer!

### Chicken and Pasta Pomodoro

This light tomato sauce is flavored with fresh garden tomatoes, garlic and wine for a true Italian taste. It may just become your favorite pasta sauce.

### Southwest Pasta with Grilled Chicken

Taco seasonings mixed with chipotle chili are the secret ingredients that give our pasta and chicken entrée that special Mexican flare. Black beans extend this lively dish and add protein, and fiber.

I N T R O D U C T I O N

**NOTTA PASTA** These delicious noodles, made from rice, better absorb the flavors of the sauces and seasonings used in your favorite dishes! And, they're gluten free.

*Thank you.*



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**A Taste of Thai** All A Taste Of Thai products are Gluten Free and those marked Reduced Sodium have been reformulated and improved so that they now contain at least 25% less sodium than before and at least 50% less sodium than the average similar product.



**Odense** Quality baking ingredients imported from Denmark. Odense Almond Paste adds rich flavor to some of your favorite recipes. Odense Marzipan taps your creative side and lets you decorate for all occasions.

# Chicken with Gorgonzola Cider Sauce

*Notta Pasta tossed with this flavorful cider cheese sauce, coupled with chicken and apples, make an easy but hearty autumn entrée.*

## YIELD

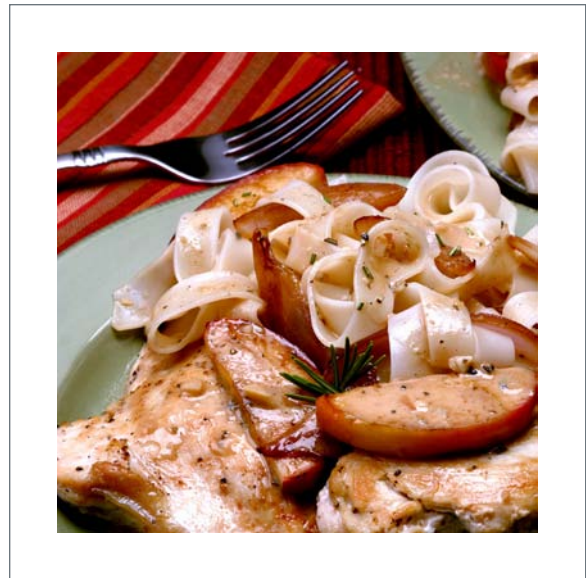
Servings 4-6

## TIME

30 minutes

## INGREDIENTS

1/2-16 oz box (8 oz) Notta Pasta, any size  
2 tablespoons olive oil, divided  
1 1/2 lbs (3-6 pieces) boneless, skinless chicken breast  
1 onion, sliced  
2 firm cooking apples (Granny Smith or Gala), sliced  
4 cloves garlic, minced  
1 teaspoon fresh chopped rosemary or 1/2 teaspoon dried  
1 cup apple cider  
1/2 cup Gorgonzola Cheese



## DIRECTIONS

1. Put a large pot of salted water on to boil. Cut chicken breasts in half if too large, and pound to an even thickness. Sprinkle with salt and pepper.
2. Heat 1 tablespoon of oil in skillet over a medium high heat. Brown breasts on both sides until just cooked through (meat will be opaque, not pink). Remove to plate, cover and set aside.
3. Add remaining oil to skillet and sauté onions until almost soft. Turn heat down to medium and add apples, garlic and rosemary. Sauté 2 to 3 minutes or until fragrant.
4. Add cider and bring to a boil, scraping up any browned bits in bottom of pan. Boil until cider is reduced by half. Add Gorgonzola and any accumulated liquid from chicken plate. Simmer until cheese is melted.
5. Meanwhile, boil Notta Pasta according to box directions.
6. Garnish each chicken with a spoonful of sauce and a few cooked apples. Toss Notta Pasta with remaining sauce and serve.

# Pasta Cordon Bleu

*Skip the time-consuming pounding, breading and frying of a traditional Cordon Bleu. We've made a quick pasta sauce from this delicious chicken, ham, and Swiss cheese combination. It's a bit reminiscent of an Alfredo sauce.*

## YIELD

4 servings

## TIME

25 minutes

## INGREDIENTS

1/2-16 oz box (8 oz) Notta Pasta Linguine or Fettuccine  
1 bunch scallions  
2 tablespoons butter  
1 1/4 pounds boneless, skinless chicken breast, thinly sliced  
1/2 teaspoon salt  
Pepper to taste  
1 teaspoon potato starch  
2 cups light cream  
1 cup grated Swiss cheese  
5 oz Black Forest Ham, sliced into thin strips



## DIRECTIONS

1. Put a large pot of salted water on to boil. Chop scallions, separating white parts (first 4-5 inches) from green parts. Set aside.
2. Melt butter in a large skillet over a medium-high heat. Add chicken, white parts of scallions, salt and pepper. Sauté quickly, until chicken is just opaque.
3. Whisk potato starch into cream and pour into skillet. Stirring, bring to a simmer. Add cheese and ham. Stirring, gently simmer 3-4 minutes.
4. Meanwhile, boil Notta Pasta according to directions on box. Drain, rinse quickly and drain again. Add noodles to skillet and toss to combine. Pour into bowl and garnish with reserved green scallions. Serve immediately.

# Chicken Puttanesca

*An easy meal with marvelous  
Mediterranean flavor!*



## YIELD

Serves 6

## TIME

35 minutes

## INGREDIENTS

1 tablespoon extra virgin olive oil  
3 anchovies  
1 large onion, chopped medium  
4 large cloves garlic, finely minced  
1 small carrot, finely minced  
1/4 teaspoon crushed red pepper  
1/2 cup pitted black olives, chopped  
1 tablespoon small capers  
1 lb boneless, skinless chicken breast, cut into thin slices  
1-28 oz can whole peeled tomatoes, roughly chopped  
1 teaspoon salt  
1/2 teaspoon cracked black pepper  
1 tablespoon dried oregano  
1 tablespoon dried basil  
1/2-16 oz box (8 oz) Notta Pasta, any size  
1/2 cup finely chopped parsley  
1/4 cup Parmesan cheese

## DIRECTIONS

1. Put a large pot of salted water on to boil.
2. In a large nonstick pot, heat oil. Add anchovies, sauté while breaking them up with the back of a wooden spoon until dissolved.
3. Add onion, garlic, carrot and crushed red pepper. Sauté until all are almost tender.
4. Add olives and capers. Stir for one minute.
5. Add chicken and sauté for 3-4 minutes more until all flavors are well mixed.
6. Add tomatoes, salt, pepper, oregano and basil. Simmer covered for 10 minutes or until chicken is tender.
7. Meanwhile, boil Notta Pasta according to directions on box. Drain.
8. Toss the pasta, parsley and Parmesan into the puttanesca sauce and mix well. Serve with Parmesan.

# Turkey and Pasta Florentine

*A homemade white sauce with chopped spinach will satisfy the heartiest of eaters. Combined with rice pasta and leftover turkey this recipe makes a scrumptious complete meal.*

## YIELD

4-6 servings

## TIME

25 minutes to assemble

25 minutes to bake

Total time: 50 minutes

## INGREDIENTS

1/2-16 oz box (8 oz) Notta Pasta, any size  
3 tablespoons butter  
1/2 cup finely chopped onion  
2 cups milk or half-and-half, divided  
2 teaspoons Dijon mustard  
1 teaspoon salt  
Pepper to taste  
1 tablespoon potato starch  
2 cups shredded cheddar cheese, divided  
1-10 oz package frozen chopped spinach, thawed  
3-4 cups sliced turkey



## DIRECTIONS

1. Put a large pot of salted water on to boil. Preheat oven to 375°F. Oil or butter a two quart baking dish.
2. Melt butter in a skillet over a medium high heat. Add onions and cook until slightly browned. Add 1 1/2 cups of the milk, mustard, salt and pepper. Stir and bring to a boil.
3. Whisk remaining 1/2 cup milk with potato starch and add to skillet along with 1 cup of cheese and spinach (squeezed dry). Bring mixture back to boil and reduce heat to simmer. Stirring, cook until sauce is thickened.
4. Cook Notta Pasta according to directions on box. Rinse quickly, drain and pour back into pot. Add 1 cup of the sauce to pasta and mix until combined. Spread into baking dish.
5. Lay turkey on top of pasta and cover with remaining sauce. Top with remaining cup of cheese. Bake for 25 minutes. Broil last 5 minutes to color cheese. Serve.

# Turkey Divan Sauté

*We substituted turkey for this classic chicken dish and made a creamy cheese sauce for a homemade flavor. It's quickly sautéed rather than baked, for a delicious way to use those turkey leftovers.*



## YIELD

4-6 servings

## TIME

25 minutes

## INGREDIENTS

1/2-16 oz box (8 oz) Notta Pasta, any size  
12 oz broccoli crowns  
2 tablespoons butter  
1 cup chopped onion  
1 teaspoon salt  
Black pepper  
2 tablespoons cornstarch  
2 cups milk  
2 teaspoons Dijon mustard  
1/4 teaspoon dried tarragon leaves  
3 cups chopped turkey  
2 cups shredded extra sharp cheddar cheese

## DIRECTIONS

1. Bring a large pot of salted water to boil. Chop broccoli into bite size pieces and set aside.
2. Melt butter in a large skillet over medium-high heat. Add onion, salt, and pepper to taste. Stirring, cook until tender. Whisk cornstarch into milk until dissolved, and pour into onions.
3. Add mustard and tarragon. Stirring bring to a boil, until thickened and smooth. Add turkey, mixing until heated through. Add cheese. Stir until melted. Remove from heat.
4. Meanwhile, boil Notta Pasta according to box directions. Add broccoli during last minute of pasta's cooking time. Drain and immediately toss with sauce. Serve.

Note: Reheat leftovers (if any) in skillet with a bit of milk until heated through.



# Quick Pasta Paella

*Rice pasta replaces conventional rice in this piquant flavored dish. Quickly cooked chicken tenders and precooked seafood help speed this paella to the table.*



## YIELD

4-6 servings

## TIME

25 minutes

## INGREDIENTS

1/2-16 oz box (8 oz) Notta Pasta Linguine or Fettuccine  
2 tablespoons olive oil  
6 oz (1-link) chourico\* (Portuguese sausage), sliced  
1 medium red onion, medium slices  
1 lb chicken tenders, each sliced into 3-4 diagonal pieces  
1 green pepper, sliced  
1 tablespoon minced garlic  
1 teaspoon salt  
1/2 teaspoon ground turmeric  
Scant 1/4 teaspoon cayenne pepper  
Fresh cracked black pepper to taste (the more the better)  
1-14.5 oz can diced tomatoes (garlic or basil flavored)  
1-10 oz can whole baby clams  
8 oz cooked & peeled shrimp (fresh or frozen)  
3 tablespoons chopped cilantro  
\*Chorizo (Spanish sausage), capicola (Italian hot ham) or pepperoni can be substituted if chourico is not available.

## DIRECTIONS

1. Put a large pot of salted water on to boil.
2. Heat oil in a large skillet over a medium high heat. Add sausage and onions. Sauté until fragrant and onions begin to brown.
3. Add chicken, pepper, garlic, salt, turmeric, cayenne and black pepper. Mixing well, stir fry until chicken turns opaque.
4. Add diced tomatoes, and juice from clams (reserving clams). Combine and boil for 2-4 minutes.
5. Add clams and shrimp. Cook only until heated through.
6. Meanwhile boil Notta Pasta according to box directions and drain. Add pasta and cilantro to paella. Toss to combine and serve.

# Chicken Stroganoff

*We lightened up an old favorite by replacing beef and egg noodles with chicken and rice noodles. This entrée makes an elegant meal for the holidays.*



## YIELD

4-6 servings

## TIME

30 minutes

## INGREDIENTS

1/2-16 oz box (8 oz) Notta Pasta Fettuccine  
1 tablespoon olive oil  
1 1/2 lbs boneless, skinless chicken thighs, sliced thinly  
1 tablespoon butter  
1 small onion, minced  
4 cloves garlic, finely minced  
1-10 oz package baby bella mushrooms, quartered  
8 oz shitake mushrooms, stems removed, sliced  
1/2 cup white zinfandel or similar sweet wine  
2 tablespoons tomato paste  
1 cup chicken broth  
1/2 cup sour cream

## DIRECTIONS

1. Bring a large pot of salted water to a boil.
2. Meanwhile, heat oil in skillet over a high heat. Add chicken and sauté until just cooked through. Leaving as much oil in the skillet as possible, transfer chicken to a plate and cover.
3. Melt butter in skillet. Add onions and garlic. Cook over a medium high heat, stirring frequently until soft. Add mushrooms and cook until slightly browned.
4. Pour in wine and bring to a boil, scraping any browned bits from bottom of pan. Boil until wine is almost evaporated. Add tomato paste and cook until dissolved, and very slightly browned.
5. Add broth and sour cream. Stirring, bring to a boil. Add chicken and any accumulated juices on plate. Simmer until chicken is just heated through.
6. Boil Notta Pasta according to box directions. Drain and serve stroganoff over rice noodles.

# Chicken and Pasta Caesar Salad

*Leftover chicken, bottled dressing and Rice Pasta make this a quick and delicious one-dish dinner. It's the perfect picnic packer!*



## YIELD

4-6 servings

## TIME

15 minutes total time

## INGREDIENTS

1/2-16 oz box (8 oz) Notta Pasta Linguine or Fettuccine

1/2 cup homemade or bottled Caesar salad dressing

1/3 cup fresh lemon juice (2 large lemons)

1 1/2 lbs grilled chicken

6 cups chopped Romaine lettuce, rinsed and dried\*

1 cup shredded Parmesan cheese

1/2 cup pitted kalamata olives

Salt and fresh cracked pepper

## DIRECTIONS

1. Have a large pot of salted water at a full boil. Boil Notta Pasta according to box directions. Drain and rinse quickly. Transfer to large bowl while still warm.
2. Meanwhile whisk dressing and lemon juice together. Mix with warm Notta Pasta and let rest at room temperature to absorb flavors.
3. Cut chicken into bite size cubes and add to Pasta. Add lettuce, Parmesan cheese, and olives. Salt and pepper to taste and serve. If chilling salad to serve later, toss with a bit more dressing or splash of lemon juice just before serving.

## KITCHEN TIP:

\*A lettuce spinner makes short work of washing and drying lettuce. It's also good for spinning herbs like basil, cilantro and parsley.

# Chicken and Pasta Pomodoro

*This light tomato sauce is flavored with fresh garden tomatoes, garlic and wine for a true Italian taste. It may just become your favorite pasta sauce.*



## YIELD

4-6 servings

## TIME

25 minutes to assemble

20 minutes to cook

Total time: 45 minutes

## INGREDIENTS

1/2-16 oz box (8 oz) Notta Pasta Linguine

1 1/2 lbs boneless, skinless chicken breast

Salt and pepper

1/2 cup cornstarch for dusting

1/3 cup olive oil, divided

1/2 cup shallots (2 large), minced

2 tablespoons minced garlic

1 cup favorite white wine\*

3 cups fresh chopped plum tomatoes

1/2 cup heavy cream

1/2 cup fresh basil, firmly packed

Optional: Parmesan cheese

\*We used an unoaked Sauvignon Blanc

## DIRECTIONS

1. Put a large pot of salted water on to boil.
2. Slice chicken across grain into thin strips, separate and place on large baking tray. Season with salt and pepper and dust with cornstarch until coated.
3. Heat 2 tablespoons of oil in large skillet over a medium-high heat. Sauté 1/2 batch chicken until golden and remove to plate. Sauté remaining chicken, adding remaining oil as needed. Remove to plate. Cover.
4. Using oil in skillet, sauté shallots and garlic until golden brown.
5. Add wine and stir. Boil until reduced by one half. Add tomatoes and simmer until soft about 2-3 minutes.
6. Add heavy cream and stir to combine. Add chicken with any accumulated juices and basil. Cook until slightly thickened.
7. Meanwhile, boil Notta Pasta according to box directions. Drain and add to skillet. Toss to combine. Serve with Parmesan cheese if desired.

# Southwest Pasta with Grilled Chicken

*Taco seasonings mixed with chipotle chili are the secret ingredients that give our pasta and chicken entrée that special Mexican flare. Black beans extend this lively dish and add protein, and fiber.*

## YIELD

6 servings

## TIME

30 minutes to assemble

10-12 minutes to grill

Total time: 40-45 minutes

## INGREDIENTS

1/2-16 oz box (8 oz) Notta Pasta Fettuccine

1 1/2 lbs boneless, skinless chicken breast

1/4 cup oil, plus extra for grilling

1/4 cup lime juice (2 large limes)

1-1 oz package taco seasoning mix

1/2 teaspoon chipotle chili powder

Salt and pepper

2 bell peppers (1 red, 1 yellow)

2-15.5 oz cans black beans, drained

1/2 cup salsa verde (green salsa)

Optional: 2 tablespoons chopped cilantro



## DIRECTIONS

1. Put large pot of salted water on to boil. Preheat grill to medium high. Place chicken (one at a time) in plastic bag, seal and pound to an even thickness. Remove from bag and place in a dish.
2. Add oil, lime juice, taco mix, and chili powder, to small bowl. Whisk until combined. Salt and pepper to taste.
3. Top each breast with 1 tablespoon taco mixture, brushing all sides. Reserve remaining mixture for pasta.
4. Cut peppers in half, core and brush with oil. Oil grill grates. Grill chicken 5-6 minutes per side or until juices run clear. Grill peppers (skin side down) 4-5 minutes or until blackened and blistered. Remove peppers to plate, and cover.
5. Cut chicken into thin strips. Peel peppers and cut into strips. Add chicken and peppers to large bowl with accumulated juices. Add drained beans, salsa, remaining taco mixture and cilantro. Mix well.
6. Meanwhile, boil Notta Pasta according to box directions. Drain but do not rinse. Immediately toss with chicken mixture and serve.

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