



# Ligurian Pasta with Chevre and Cundiun

Courtesy of Keli Sim DeRitis, Poggi Bonsi, Renton Washington, [www.poggibonsigifts.com](http://www.poggibonsigifts.com)



Total Time: 25 minutes

Prep time: 10 minutes

Cook time: 15 minutes

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Serves: 6

## Ingredients

1 pound Umbricelli Pasta  
2-3 Tbsp Manucci Droandi Chianti Classico Extra Virgin Olive Oil  
2 large chicken breasts, sliced into ½" slices  
1 Tsp Ritrovo Selections Herbs & Salt  
2 Tbsp Ritrovo Selections Citrus Balsamic Vinegar  
8 ounces chevre (goat cheese), crumbled  
1 jar of Cundiun, Ligurian Vegetable Appetizer, roughly chopped  
½ cup fresh basil, chiffonade  
2 cloves garlic, minced  
1 handful of fresh spinach leaves  
Sea salt  
Parmesan cheese, grated  
Freshly ground pepper

## Directions

Cook pasta according to directions on package.

While pasta is cooking, sauté chicken breast slices in 2 tablespoons Manucci Droandi Chianti Classico Extra Virgin Olive oil. Sprinkle each side with a little Ritrovo Selections Herbs & Salt. Cook for a few minutes on each side, until lightly browned and cooked through. Add the citrus balsamic to the chicken and deglaze for two minutes, remove from heat and set aside.

When pasta is cooked, drain and add goat cheese, mix until cheese is melted into the hot pasta. Add the chopped Cundiun, basil, garlic and spinach, stir until incorporated.

Scoop pasta onto a plate, top with chicken breast slices, parmesan cheese, freshly ground pepper, and a drizzle of olive oil. Serve with crusty bread and a light Chianti Classico or a crisp Pino Grigio.

***Buon Appetito!***