

THE OLIVE AND THE GRAPE

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SUGGESTIONS for ***PUMPKIN SPICE FETTUCCHINE***

This wonderful, all year favorite, pasta can be served as an entrée, side dish, or dessert. A recipe follows for use as an entrée. For a delicious **side dish**, simply serve with melted butter, a sprinkle of brown sugar and walnuts or pecans. You may add chunks of cooked sweet potatoes or squash, if desired. For a unique **dessert**, top with apple pie filling and whipped cream. You may drizzle it with caramel or butterscotch sauce. Experiment with your creativity!

Pumpkin Spice Fettuccini with Chicken & Orange Cream

Ingredients:

1 package of Rossi Pasta ***Pumpkin Spice Fettuccini***

4 skinless, boneless chicken breast halves, trimmed

Kosher Flake Salt and freshly-ground pepper

5 tablespoons grated orange rind (from about 3 to 4 medium oranges), divided (1 tablespoon reserved for garnish)

5 tablespoon ***olive oil***

1/2 pound (about 2 links) sweet Italian sausage, casing removed (Guanciale, pancetta or prosciutto can be substituted if you have it)

5 tablespoons chopped onion

2 tablespoon chopped shallot

3 garlic cloves, minced

1/2 cup orange liqueur (Grand Marnier®, Cointreau®, or Triple Sec®)

3/4 cup fresh orange juice

Pinch of cinnamon

1/2 teaspoon freshly-grated nutmeg

4 tablespoons fresh sage leaves, minced

2 cups heavy cream

For garnish (Optional):

Twist of freshly grated nutmeg

1 tablespoon reserved grated orange rind

Whole sage leaves

DIRECTIONS:

1. Season the chicken breasts on both sides with salt and pepper. Place the chicken in a large bowl, drizzle with 2 tablespoons of the olive oil and add 2 tablespoons of the orange rind. Turn the chicken breasts in the mixture and lightly massage it into the meat to coat thoroughly. Let the chicken marinate, covered, in the refrigerator for 1 hour .

2. Remove the chicken from the marinade, leaving the orange rind intact, and grill or sauté the meat for about 5 minutes on each side (an instant-read thermometer should register 165°F when done). Cover the chicken and keep warm.

3. In a medium, heavy-bottomed saucepan, heat 1 tablespoon of olive oil over medium heat and cook the sausage, crumbling it with a fork or spatula, until it is well-browned. Slightly lower the heat and add the onion, shallot and garlic; sauté until softened, about 1 to 2 minutes.

4. In a small bowl, combine the orange liqueur, 2 tablespoons of grated orange rind, the cinnamon, nutmeg and sage. Whisk in the orange juice. Add to the sausage and onion mixture, raise the heat to medium and cook, stirring occasionally, until the liquid reduced by half, about 5 to 8 minutes. Taste for salt and pepper.

5. Add the cream and cook, stirring occasionally, until the sauce become thick and creamy. Remove from heat, cover and keep warm.

6. Meanwhile, cook the Pumpkin Spice Fettuccini according to package directions, about 4 to 5 minutes; drain well.

7. To serve, evenly divide the fettuccini among 4 serving plates. Slice the chicken breasts on the diagonal and fan out the slices on top of the pasta. Evenly spoon the sauce over each serving. If desired, garnish each plate with some of the reserved orange rind, a twist of freshly grated nutmeg and whole fresh sage leaves.

Pair with a fruity wine, such as a Beaujolais or Pinot Noir.

Items in ***bold italic*** are available at THE OLIVE AND THE GRAPE, Mentor, OH

