

# ECCO DOMANI<sup>®</sup>

WINES OF ITALY

## Farfalle Pasta with Chicken

Pairs well with Ecco Domani Merlot

*Serves 4*

### **Ingredients:**

2 cloves garlic, minced  
4 tablespoon olive oil, divided  
1 jar (12 oz.) roasted red peppers, drained, finely chopped  
6 oz. grilled chicken breast strips  
8 oz. farfalle (small bow tie pasta)  
2 package (4 oz. each) crumbled Feta Cheese  
1 tablespoon chopped fresh parsley (optional)

### **Preparation:**

Cook and stir garlic in 2 tablespoons of the olive oil on medium heat 3 minutes. Add roasted red peppers, grilled chicken breast strips and remaining 2 tablespoons of olive oil. Cook 2 minutes or until thoroughly heated.

Cook farfalle pasta as directed on package, drain.

Toss vegetable mixture with hot pasta and feta cheese. Sprinkle with parsley.



