

Recipe of the Month

[Chef Peter Sherlock](#) whips up delectable delights daily at the Springs Cafe by Wolfgang Puck. Discover some of his secrets with these monthly recipes, which use seasonal ingredients.

Chicken Penne Pesto Recipe

January 2010

Pesto

Yield: 16 fluid ounces

Amount	Measure	Ingredient	Where to buy
1.5	ounces	Toasted pine nuts	Whole Foods Market
3	each	Garlic cloves - minced	
0.5	ounce	Salt	
10.5	fluid ounces	Organic olive oil, extra virgin	Whole Foods Market
4	ounces	Organic basil leaves - washed and dried well	Whole Foods Market
2	ounces	Parmesan Reggiano cheese - grated	Whole Foods Market

Preparation:

1. Place nuts, garlic, half of the salt, and half of the olive oil into a blender or food processor fitted with the blade attachment. Blend to a paste, about 1 minute.
2. Begin adding basil leaves gradually and blend on and off to incorporate basil into the emulsion. Add the additional oil gradually until the paste is thoroughly combined.
3. Adjust the seasoning with salt as needed. Add the Parmesan cheese and blend just before serving. Pesto should be stored under refrigeration with a layer of oil across the surface.

Penne Pasta

Yield: 8 portions

Amount	Measure	Ingredient	Where to Buy
24	ounces	Organic whole wheat penne pasta	Whole Foods Market
2	Gallons	Water	
2	Tablespoons	Salt	
3	fluid ounces	Organic olive oil, extra virgin	Whole Foods Market

Preparation:

1. Place the water inside the pot. Add salt.
2. Bring the pot of water to a boil. (place lid on pot to boil faster)
3. Add the penne, stir and bring the pot back to a boil.
4. Once the water boils, reduce to a simmer.
5. Cook the penne until al dente.
6. Drain the water from the pasta. Toss the hot pasta with the oil.

Chicken

Yield: 8 portions

Amount	Measure	Ingredient	Where to Buy
8	Each	Natural chicken breast	Whole Foods Market
1	Ounce	Nature Smoked Chipotle Sauce	www.LMgourmet.com 
3	Fluid Ounces	Organic olive oil	Whole Foods Market
		Salt and pepper to taste	

Preparation:

1. Season the chicken with salt, pepper and Natural Smoked Chipotle Sauce.
2. Heat sauté pan to medium heat with 1 ounce of oil. Place the chicken in and cook for 4 minutes on each side. Cook to 165F at the thickest part. Once done, brush with more Natural Smoked Chipotle Sauce to add that extra flavor!
3. In a sauce pot, add 8 ounces of cream and bring to a boil. Add 16 ounces of the pesto to the cream and return to a boil.
4. Add the cooked penne pasta to the pesto sauce.
5. Slice the cooked chicken.
6. Plate and enjoy.