



Capitano Pomodoro

NIBBLEDISH CONTRIBUTOR

Ingredients

For chicken & pasta

- 7 oz. Barilla Cheese & Spinach Tortellini (or any filling of your choice really excluding meat).
- 2 Chicken breasts
- 2 Wedges Laughing Cow light garlic and herb cheese
- 1/3 cup pesto
- 2 tbsp. grated parmesan cheese
- Bacon pieces (like the kind you toss on salad, make sure they are real bacon and not bacon bits).
- Salt
- Pepper

For asparagus

- 12 asparagus stems, with the bottom inch snapped off
- 1 tbsp butter
- 1/2 tsp balsamic vinegar
- Salt
- Pepper

Instructions

1. Start water as directed for Tortellini.
2. Melt butter and add balsamic vinegar, salt, pepper and toss over asparagus, till

well coated.

3. Place asparagus and sauce in a shallow baking dish and cook for 20 minutes @ 350 degrees.
4. Cut both chicken breasts into small pieces and toss with salt and pepper.
5. Heat olive oil in a frying pan.
6. While oil is heating, take both wedges of laughing cow cheese in a small bowl and add pesto, mix into a paste.
7. Once oil is heated add the cheese/pesto paste and turn to about medium.
8. Add tortellini once water comes to a rolling boil, cook according to package.
9. Mix paste into oil, stir often to help the oil blend with the paste.
10. Add seasoned chicken and bacon pieces to the oil, use as much or as little of the bacon as you prefer (I only used about 1 tbsp, more is less).
11. Cook chicken through stirring often to coat the chicken in the sauce.
12. Add parmesan cheese to the sauce/chicken/bacon and turn on low.
13. Remove tortellini after finished cooking and drain.
14. Stir sauce and add the cooked tortellini, mixing and tossing gently to make sure it's well coated.
15. Remove asparagus from oven and cut into one inch sections. Add to pan and mix.
16. Plate and serve. This is amazing with crusty bread and reminds me of something you would get from Olive Garden.

This serves my husband, two year old daughter and I easily. My two year old loves pasta and is allergic to tomatoes so I love coming up with new sauces.