



Chicken Radiatori with bacon, basil, and tomatoes

Pasta

Prep Time: 20 minutes **Cook Time:** 40 minutes **Total Time:** 1 hour **Servings:** 4

INGREDIENTS

Chicken

- 1 chicken cutlet
- 1 egg
- 1 cup of Italian-seasoned breadcrumbs
- Oil for cooking

Pasta

- ½ pound of radiatori pasta
- 5 cherry tomatoes sliced in thirds or halves
- 12 medium to large basil leaves chopped into thin strips
- 4 pieces of cooked bacon chopped into small pieces
- 1 tablespoon of butter
- 2 tablespoons of garlic infused extra virgin olive oil
- ½ tablespoon of walnut oil
- ½ teaspoon of coarse kosher salt
- ¼ teaspoon of freshly ground pepper
- 2 tablespoons of freshly grated parmesan cheese

DIRECTIONS

Cook the bacon, drain on a paper towel, and set aside to cool.

Set the oven to Warm or to 200°F. Crack the egg into one medium-sized bowl and whisk. Add the cup of breadcrumbs to another medium-sized bowl. Coat the chicken in the egg wash, then dredge in the breadcrumbs, covering it completely. Move back to the egg wash and coat the chicken again. Move back to the breadcrumbs and dredge to coat fully. Press the breadcrumbs into the chicken to ensure a full coating.

Start to boil a large pot of salted water.

Heat a pan of oil or a deep fryer to 325°F. Once at temperature, fry the chicken breast, turning once or twice, for about 8 minutes or until dark, golden brown. When done, drain on paper towels and then place in the oven to keep warm.

Once the water is boiling, add the pasta and cook for 8-10 minutes, or as instructed by the directions.

While the pasta is cooking, chop the bacon, basil, and tomatoes.

Once the pasta is done cooking, drain it and return it to the pot with the butter, olive oil, walnut oil, salt, and pepper. Mix thoroughly and taste. Add more salt or pepper to taste, if needed. Then add the bacon, basil, and tomatoes. Mix thoroughly. Prepare four servings in bowls and sprinkle with parmesan cheese. Cut the chicken breast into strips and place strips evenly on top of each of the four pasta bowls.

NOTES

If you don't have garlic-infused EVOO, use regular EVOO and then mince two cloves of garlic and add it the pasta.