

Greek Ziti (for 4)

An interesting technique here that guarantees juicy chicken: The boneless meat is steamed to moist perfection in hot chicken broth - off the heat.

Recipe Cookbook: Food and Wine Quick from Scratch

Chapter: Pasta

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Prep Time: 10 minutes

Cooking Time: 21 minutes

INGREDIENTS:

- 1 C canned low sodium chicken broth
- 2 tsp dried oregano
- 3 boneless skinless chicken breasts (about 1 pound in all), cut in 1/2" cubes
- 1/2 lb ziti
- 4 oz feta cheese, crumbled
- 1 TBS fresh lemon juice
- 1 tsp salt
- 1/2 tsp fresh ground black pepper
- 3 TBS fresh parsley, chopped
- 1 1/2 C cherry tomatoes, halved

DIRECTIONS:

In large frying pan, simmer chicken broth & oregano till 1/2 C of liquid remains in pan (about 4 minutes). Stir in chicken cubes, cover pan & remove from heat. Let chicken steam in the hot broth till just done (about 8 minutes).

In a large pot of boiling, salted water, cook ziti till just done (about 13 minutes). Drain pasta & toss with chicken mixture, feta, lemon juice, salt, pepper & parsley. Stir till cheese is completely melted. Toss in the cherry tomatoes.

Wine Recommendation: The acidity of the feta cheese & lemon juice in this dish will work best with a light, fruity, just plain gulpable red wine. If you're feeling adventurous, try a Greek one such as Demestica.