

## Fettucine with Chicken and Calvander

*Serves 6*

### Ingredients

8 oz fettuccine  
1 pound boneless chicken breasts, cut into 1" pieces  
4 Tbs olive oil divided  
4 oz mushrooms chopped (about 1 cup)  
½ red bell pepper, diced (about ½ cup)  
2 zucchini, chopped (about 2 cups)  
2 cloves garlic, minced  
½ teaspoon salt  
1 teaspoon dried basil  
½ cup chicken broth  
½ cup reserved pasta water  
12 oz Chapel Hill Creamery's Calvander cheese, grated

Chop vegetables for sautéing and set aside. Heat water and 1 tsp salt for pasta. Cut chicken and sauté in 2 Tbs olive oil in large skillet for 3–5 minutes until no longer pink. Remove and cover to keep warm. Add 1 Tbs oil to pan and cook mushrooms and peppers for about 3 mins. Add zucchini and cook about 2 mins, add salt, basil, broth, and cooked chicken. Reduce to a simmer.

Cook pasta al dente. Add ½ cup pasta water to skillet before draining. Quickly rinse in the colander and shake off excess water. Pour noodles onto platter and toss with 1 Tbs. olive oil and 2 spoonfuls of Chapel Hill Creamery's Calvander cheese.

Add chicken mixture on top to serve at the table with Calvander cheese for topping.