

Creamy Rosé Chicken Pasta with Burrata

Tomato-cream pasta, tender chicken, herbs, and cool, luscious burrata.



PREP 15 min

COOK 30 min

SERVES 4

WHAT YOU'LL NEED

- 12 oz fettuccine or tagliatelle
- 1 lb chicken breast or tenderloins, sliced
- Salt, pepper & Italian seasoning
- 2 tbsp olive oil
- 1 shallot and 4 garlic cloves
- 2 tbsp tomato paste
- $\frac{3}{4}$ cup crushed tomatoes
- $\frac{3}{4}$ cup heavy cream
- $\frac{1}{2}$ cup Parmesan, basil & 1 ball burrata

THE APPROACH

- 01 Season and sear chicken until browned and cooked through; set aside. Boil pasta until al dente.
- 02 Sauté shallot and garlic, then cook tomato paste until caramelized. Add tomatoes and simmer briefly.
- 03 Stir in cream and Parmesan. Toss with pasta, chicken, and enough pasta water to make the sauce cling.
- 04 Plate with torn burrata, basil, olive oil, and black pepper. Serve with garlic bread.

This recipe began as a reconstruction from the finished plate and can be refined with the original cook notes.