



Sicilian Chicken With Orzo Pasta

This month's recipe is from Galashiels born head chef Ashley Dickie of Borders Food Hall. This recipe has been crafted with the unique use of ingredients that are available in the Delicatessen at Borders Food Hall. Serves two; prep time 5 minutes; cooking time 20 minutes.

Ingredients

- 2 butterfly chicken breasts
- ½ pack of Orzo Pasta
- 100g Sicilian Tomorosso tomatoes
- 350g tinned chopped tomatoes
- 100g of Basil & Garlic Olives (halved)
- 1 red onion (thinly sliced)
- 3 cloves of Garlic (roughly chopped)
- 1 table-spoon of tomato purée
- 150ml of red wine
- 1tsp of sugar
- Pecorino shavings
- 2 fresh sprigs of basil
- Extra virgin olive oil (for drizzling)
- seasoning

To Prepare (Preheat oven to 180c)

Butterfly the chicken breasts length ways, season and start to seal in a pan with a little oil. Once sealed both sides approximately 2-3 minutes then place in the oven for 15 minutes.

Sauce

Thinly slice the red onion and garlic and softened in a pan with a little olive oil. Once softened add the Sicilian tomatoes, halved olives, chopped tomatoes, tomato purée, red wine and sugar. Mix well and simmer on a medium heat for 5 minutes.

Season and add the thinly sliced basil.

Place Orzo pasta into a seasoned boiling water for 6-8 minutes depending on your taste and preference. Once cooked drain & serve resting the chicken on the orzo pasta with the sauce poured over the top. Sprinkle with Pecorino and drizzle with extra virgin olive oil

Best enjoyed with Santa Digna Merlot 2013.