

Tante Marie's Toasted Pastini with Chicken and Artichokes

Ingredients

1/2 lb. pastini, orzo, or melon seed pasta
2 Tbs. olive oil
1 6-oz. jar marinated artichoke hearts
1/2 roasted chicken, about 1 1/2 lbs.
2 Tbs. minced shallots
1 cup chicken stock
2 Tbs. minced Italian parsley
1 Tbs. white Vermouth (or lemon juice)
1 Tbs. Nicoise olives, pitted
1/3 cup freshly grated Parmesan (optional)

Instructions

In a large non-stick skillet with no oil, over medium high heat, place the dried pasta, and toss until the pasta is lightly toasted. Toss the pasta into plenty of rapidly boiling salted water and cook until al dente. Drain and return to the pan, toss with 1 Tbs. olive oil.

Drain the liquid from the jar of artichoke hearts and place the hearts on paper towels, cut in 1/2 inch lengths. Remove the chicken from the carcasse of the chicken, discard the skin, and cut the chicken into 1/2 inch lengths.

Ten minutes before serving, cook the shallots in 1 Tbs. olive oil in a saute pan until soft. Add the chicken stock and cook until the liquid is reduced by one third. Add the artichokes and chicken and warm through. Add the cooked pasta, with salt and pepper to taste and stir. Add the Vermouth or lemon juice and the olives. Continue to stir. When it tastes the way you like add the parsley and serve in warmed bowls. Add freshly grated Parmesan if desired.

Serves 2 to 4.