



CHICKEN AND SPINACH FETTUCCINE

- 1 medium red onion, diced**
- 1 8oz jar sliced pimiento peppers**
- 5 tablespoons butter**
- 2 cloves garlic, minced**
- 5 tablespoons olive oil**
- 1 lb fresh spinach fettuccine**
- 3/4 cup dry white wine**
- 1 1/2 lb skinless, boneless chicken breasts, cut into cubes**
- salt and pepper**

Sauté onion, garlic, and red pepper in oil and butter until onion is translucent. Add chicken, cover, and cook approximately 12 minutes. Add white wine and simmer, uncovered, about 5 minutes. Cook pasta al dente. Add pasta to chicken mixture and toss. Season to taste with salt and pepper. Serves 4.