

International Cooking

Restaurant Offers Timeless Italian Specialties

(NAPSA)—A *delizioso* selection of approachably authentic Italian fare is reflected in the expanded menu at one of America's most beloved *ristoranti*.

Featuring such distinct ingredients as pancetta and sage, Olive Garden's new entrées capture the essence of Italian cuisine. A passion for dishes prepared with the freshest ingredients is reflected in each of the new entrées: Three Meat Ravioli, Stuffed Chicken Siena, Chicken Castellina and Salmon Piccata.

Many of the dishes on the menu are inspired by the Olive Garden Riserva di Fizzano restaurant and Olive Garden's Culinary Institute of Tuscany in Italy. To learn more, visit www.olivegarden.com.

Olive Garden's Chicken Castellina (Serves 4)

Chicken ingredients:

- 1½ lbs. skinless boneless chicken breasts, cut in 1-1½-inch pieces
- 6 oz. flour
- ¼ tsp. salt
- ¼ tsp. pepper
- 1½ oz. olive oil
- 2 oz. white wine
- 1½ lbs. cooked pasta
- fresh parsley, chopped

Castellina sauce ingredients:

- 2 oz. bacon, diced
- 3 oz. butter, cubed
- 1 tsp. garlic, chopped
- 2 oz. sun-dried tomatoes, diced
- 12 oz. heavy cream
- 12 oz. milk
- 1 oz. cornstarch
- 2 oz. grated Parmesan
- 3 oz. smoked Gouda, chopped
- 3 oz. mushrooms, sliced
- 8½ oz. can sliced artichokes, drained
- 1 tbsp. fresh rosemary, chopped
- ½ tsp. salt
- ¼ tsp. pepper

Sauce preparation:

In a 3-quart sauce pan or large pot, sauté bacon over medium/high heat until crisp



Signature Italian dishes like Olive Garden's Chicken Castellina reflect a passion for fresh ingredients.

and golden (not dark). Lower heat, add butter and melt. Add garlic and sun-dried tomatoes. Sauté for approximately one minute stirring frequently (do not brown).

Whisk in cream, milk and cornstarch. Raise heat to medium/high. Whisk in Parmesan and Gouda.

Once cheese melts, add remaining ingredients and bring to a boil stirring continuously. Remove from heat and let stand uncovered.

Chicken preparation:

Mix flour with salt and pepper. Coat chicken in seasoned flour, shake off all excess flour.

Heat olive oil in large sauté pan. Add chicken in a single layer and cook until golden brown on both sides (approx. seven minutes). Using a meat thermometer, make sure the internal temperature of the thickest piece of chicken reaches 165°F.

Add wine to pan (caution: there will be a low flame in pan). Toss gently until wine is evaporated. Once reduced, bring to a boil on medium/high heat.

Place 6 ounces of cooked pasta on each plate. Evenly distribute chicken and sauce over pasta. Garnish with chopped parsley.