

Fusilli with Chicken and Peppers

Recipe from Jessica Crowe, owner of Downhome Pizza in Hahira, GA

INGREDIENTS

6 quarts of water	1/4 cup extra virgin olive oil
1 tablespoon salt	1 tablespoon of red wine or balsamic vinegar
1 pound of fusilli or other corkscrew pasta	1 teaspoon dried oregano
1/2 cup chicken broth	1 teaspoon dried rosemary
3/4 pound boneless, skinless chicken breast	fresh ground pepper to taste
2 roasted red bell peppers, peeled and julienned	

DIRECTIONS

1. Bring water to a boil in a large pot, add salt and cook pasta until al dente. Drain well, and toss with chicken broth. Refrigerate, covered, up to an hour.
2. Wash chicken and place in pot of cold water. Bring to a boil, lower heat and simmer, uncovered, until chicken is cooked through, 12 to 15 minutes. Refrigerate chicken for up to an hour, and then cut into bite size pieces.
3. In a large salad bowl, combine pasta, chicken, and peppers. Add olive oil and vinegar and toss to combine. Add oregano, rosemary, and pepper and toss once more. Salad can be served immediately or held at room temperature up to two hours.