

COLD PENNE WITH ROASTED CHICKEN, PEACHES, GORGONZOLA AND TARRAGON

This dish takes only minutes to throw together, cooked and cooled penne pasta, tart Champagne vinaigrette, ripe peach, shredded left-over chicken breast, fresh tarragon and pungent Gorgonzola come together perfectly for a quick, easy, meal. These kind of meals are my saving grace in summer.

Ingredients.

1 lb. penne pasta
2 cups shredded roasted chicken breast (my roasting directions below)
2 large, ripe peaches, pitted, and diced
4 oz gorgonzola cheese, crumbled
1/4 cup Champagne vinegar
3/4 cup extra virgin olive oil
1 teaspoon dijon mustard
kosher salt
freshly ground black pepper
1 tablespoon minced, fresh tarragon
small handful fresh tarragon (whole leaves)

Directions.

If you don't have left-over chicken on hand you can easily roast some. I buy bone-in, skin-on breasts. Preheat the oven to 375° F, drizzle the breasts with olive oil, season with lots of salt and freshly ground black pepper. Roast for about 45 minutes or until the internal temperature is 165°. Allow the chicken to cool before discarding the skin and bones and shredding the chicken.

Bring a large pot of salted water to a boil, add the penne, cook until al dente, drain, and rinse with cold water until cooled. Set aside.

In a medium bowl whisk together the minced tarragon, dijon mustard, and the champagne vinegar until combined. Slowly drizzle in the olive oil, while whisking, until the vinaigrette is well combined. Season to taste with salt and pepper.

In a large bowl gently toss together the pasta, chicken and peaches, and transfer to a large serving dish. Top with the gorgonzola, the fresh tarragon, and the vinaigrette. Finish with a few turns of freshly ground black pepper.

Enjoy!

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