

## **Gluten-free Fettuccini Tomato Rustica**

*Treat yourself to a comforting gluten free pasta dish with Fettuccini Tomato Rustica. This dish features chicken, pesto, and tomatoes with cheese to finish.*

### **Ingredients**

- 16 oz. Gluten-Free Fettuccini Pasta
- 1 cup olive oil, divided
- 2 boneless, skinless chicken breast halves (or 1 turkey breast)
- 4 tablespoons basil pesto
- 1 teaspoon dried basil
- 3 cloves garlic, minced
- 1 (8 ounce) jar sun-dried tomatoes packed in oil, drained and chopped
- 1/2 cup crumbled feta cheese
- 1/2 cup ricotta cheese



### **Directions**

- Marinate chicken or turkey in 3 tablespoons olive oil and 1 tablespoon pesto for at least 30 minutes. (You can do this for up to 24 hours)
- Bring a large pot of lightly salted water to a boil. Add pasta and cook according to the package directions.
- Heat 2 tablespoons olive oil in a large skillet over medium heat. Cook chicken or turkey until no longer pink, and juices run clear. Set aside to cool, and then slice into bite-size pieces.
- In a medium bowl, combine remaining olive oil, pesto, basil, garlic, sun-dried tomatoes, feta and ricotta. Mix until smooth.
- In the large skillet, toss fettuccini with sauce and chicken. Cook on low heat 5 minutes, or until heated through.

### **Yield 4 Servings**

*Recipe from Niskayunaco-op.com*

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