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Sensual Fettuccine

1½ pounds skinless chicken tenders
2 cups Tennessee Gourmet™ Salad Dressing Plus (divided)
2 cups diced sweet onion (Vidalia or Maui)
2 pounds asparagus
1 14.5-ounce can vegetable broth
½ cup sliced almonds
¾ pound Havarti cheese, grated
12 ounce pkg. fettuccine noodles
½ cup coarsely chopped fresh parsley
12 ounces sliced mushrooms
½ ounce dry Morel mushrooms
1 cup whipping cream or half and half
5 tablespoons unsalted butter
1 teaspoon minced garlic

In a medium mixing bowl, marinate chicken with 1 cup Tennessee Gourmet™ Salad Dressing Plus, cover and refrigerate for 1 hour, turning tenders after 30 minutes.

Remove from marinade, season with salt and pepper.

In a medium sauté pan over medium high heat, sauté chicken until golden brown. If the tenders are browning to quickly add more Salad Dressing Plus. When golden brown, place chicken in large casserole dish.

Place dry morel mushrooms in a small bowl, cover with hot water and re-hydrate. Drain, reserving liquid, and cut into rings.

Snap off the tough stem ends from the asparagus spears. Using a vegetable peeler and starting about 2 inches below the tip, peel off the outer skin from each spear. Bias cut into 1/2-inch pieces. Bring a large pot of salted water to a boil over high heat. Add the asparagus and cook for 2 minutes. Using a large skimmer, transfer the asparagus to a colander, reserving the cooking water. Run cold water over the asparagus to preserve its bright green color and to stop the cooking. Drain the asparagus and set aside.

Melt 2 tablespoons butter in a medium sauté pan; add the sliced mushrooms and sauté briefly. Add additional tablespoon butter and diced onions, sauté until onions become soft, about 3 minutes. Add chopped garlic and sauté 2 minutes. Add to casserole dish.

In the same pan, add sliced morels, 1 tablespoon butter and reserved mushroom liquid. Cook until liquid is absorbed. Transfer to casserole dish.

Add vegetable broth to reserved asparagus cooking liquid. Bring to boil, add pasta and cook, uncovered, until al dente, about 3 minutes. Drain, reserving liquid, and add to casserole dish.

Add the asparagus to the casserole dish.

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In a medium sauce pan over medium heat, bring 1 cup of whipping cream to a low simmer. Add grated Havarti and stir continuously until blended. Pour the cheese/cream sauce over all the combined ingredients and gently toss.

Sprinkle almonds and parsley over the mixture. Drizzle the remaining 1/2 cup of Salad Dressing Plus over the top.

Pre-heat oven to 300° F. Bake casserole uncovered for 30 minutes.