

## ITALIAN CHICKEN PASTA

1/2 lb. corkscrew pasta  
1/4 cup sun-dried tomatoes, dry-packed, chopped  
1 tbsp. extra virgin olive oil  
2 medium zucchini, sliced, or canned artichoke hearts, sliced  
1 jar (26-oz.) pasta sauce  
1 lb. cooked chicken breast strips  
1/4 cup grated or shredded Parmesan cheese

Cook pasta according to package directions. Add sun-dried tomatoes during last 5 minutes of cooking. Drain pasta and tomatoes. While pasta is cooking, combine oil and zucchini in microwave-safe bowl. Cover with plastic wrap and heat on high power for 4 minutes. Stir in sauce and chicken strips. Cover with plastic wrap. Heat for 4 minutes. Pour over pasta with sun-dried tomatoes. Toss and sprinkle with cheese. Serves 6-8.

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