

# Pancetta & Chicken Fettuccine

Serves 6-8

- 2 c. shredded cooked chicken
- 16 oz. fettuccine
- 1/4 lb. pancetta, chopped
- 2 Tbsp. butter
- 4 oz. shitake mushrooms, sliced
- 1/4 c. pine nuts
- 1 c. cream
- 4 Tbsp. grated Parmesan
- Salt and pepper
- Chopped parsley garnish

While fettuccine cooks per package instructions, use a large skillet to sauté pancetta. Remove from skillet when browned and add butter. Sauté mushrooms and pine nuts until lightly browned. Set aside with pancetta. Add cream to skillet and cook until somewhat thickened. Add drained fettuccine to cream; stir to coat. Mix in chicken, pancetta, mushrooms, pine nuts, and Parmesan. Season to taste. Serve on warm plates; sprinkle with chopped parsley.

*Accompany with Cooper-Garrod Test Pilot Hellcat, F6F*