



## *Hunt Country Italian Dinner*

Serves 4 to 6

- 3 C. Fusilli, tri-colored, uncooked
- ¼ C. Olive oil, mixed with ¾ C. water
- 2 T. Parmesan and Romano cheeses, mixed
- 1 t. Salt
- ½ t. Pepper
- ½ t. Garlic powder
- 1 t. Worcestershire sauce
- ½ t. Oregano
- ¼ t. Thyme
- 1 T. Parsley
- ½ t. Paprika
- ¼ t. Turmeric
- 2/3 C. Sun-dried tomatoes, chopped
- 3 C. Cooked chicken, cubed (about 3 chicken breasts)

1. Cook pasta.
2. While pasta is cooking, put all remaining ingredients except the chicken in a small pan and heat on low for 3 to 5 minutes.
3. Drain pasta and mix in a large bowl with the chicken and spice mixture.
4. Serve with salad and Italian bread and Hunt Country **Chardonnay** (Joyce's suggestion) or **Hunter's Red** (Art's)!