

Grilled Chicken Pasta

Disney's Wilderness Lodge
Whispering Canyon

Ingredients for Boursin Cream Sauce

- 1 Cup White Wine
- 2 Cups Heavy Cream
- 2 tablespoons Shallots, finely diced
- 1 Cup Boursin Cheese
- 1/2 tablespoon Thyme, fresh
- 1/2 tablespoon Garlic, fresh, chopped
- To Taste Salt and Pepper

Directions

- In a stockpot, add White Wine, chopped Thyme, chopped Garlic, and Shallots and reduce by half.
- Add Heavy Cream and Boursin Cheese and bring to a boil, then turn down to low heat for about 8 minutes.
- Season with Salt and Pepper to taste.
- Strain and set aside.

Ingredients for Roasted Poblano Pepper

- 1/2 tablespoon Olive Oil
- To Taste Salt and Pepper
- 2 Each Poblano Peppers

Directions

- In a small bowl, add the Olive Oil, Salt, and Pepper, and toss the Poblano Peppers in the mixture to coat.
- If you have a gas-top stove, place your Poblano Peppers right on top of the burner. Roast the Poblano Peppers on all sides until they are blackened.
- If you do not have a gas-top stove, you can put them on a baking sheet in the oven under the broiler, but be sure to keep an eye on them so they do not burn. Broil Poblano Peppers on all sides until they are blackened.
- Under cold water, peel and de-seed the Peppers and dice. Set aside.

Ingredients for Blackened Chicken Breasts

- 2 – 8 ounce Chicken Breasts
- Blackening Seasoning of your choice
- 1 tablespoon Olive Oil

Directions

- Season both sides of the Chicken Breasts with the Blackening Seasoning.
- Add the Olive oil to a sauté pan and sauté both sides of the
- Chicken Breasts until done, then cut into very thin strips (julienned.) aside.

Ingredients for Mixed Vegetables

- 1 Carrot, sliced
- 1 Red Onion, sliced
- 1 Squash, sliced
- 1 Zucchini, sliced
- 1 Broccoli, chopped
- 1 Red Pepper, sliced very thin (julienned)

Directions

- Combine all vegetables together and set aside.



BLACKENING SEAFOOD

4 oz **DRY RUB**

You'll make the best restaurant quality blackened fish with this blend! This seasoning gives great flavor to blackened, fried, bronzed, baked, broiled, sautéed or boiled shrimp, crab, crawfish, oysters, lobster and other fish. Great for soups, gumbo and sauces.

(Salt, Garlic, Onion, Spices, Paprika)

The Disney Nation™
www.disneykitchenmagic.com

Set



Ingredients for Grilled Chicken Pasta

- 🇺🇸 1 tablespoon Olive Oil
- 🇺🇸 Boursin Cream Sauce, prepared as directed
- 🇺🇸 Roasted Poblano Peppers, prepared as directed
- 🇺🇸 Blackened Chicken Breast, prepared as directed
- 🇺🇸 Mixed Vegetables, prepared as directed
- 🇺🇸 Penne Pasta, prepared as directed on the box

Directions

1. In a sauté pan, add 1 tablespoon Olive Oil and pre-heat the pan.
2. Add the Chicken and sauté for 5 minutes.
3. Add the Mixed Vegetables, diced Poblano Peppers, and Boursin Cream Sauce. Add Salt and Pepper to taste.
4. Serve over a bed of cooked Pasta.
5. Top with grated Romano Cheese.

