

## **INGREDIENTS**

- ½ pack (250 gr) [Papa Vince Busiate Pasta - Durum or Tumminia](#)
- 4 boneless, skinless chicken breasts (about 1 1/2 lb. total)
- 5 slices bacon, cut crosswise into 1/2" pieces
- 8 oz. Italian mushrooms, thinly sliced
- 2 tbsp. [Papa Vince Extra Virgin Olive Oil](#)
- 4 cloves garlic, finely chopped
- 1/4 cup [Papa Vince Aged Balsamic Vinegar](#)
- 1 cup heavy cream 3/4 cup low-sodium chicken broth
- 5 oz. Baby spinach (about 5 packed cups)
- 1/2 cup finely grated Parmesan
- [Trapani Sea Salt](#)
- Freshly ground black pepper

## **HOW TO MAKE**

**(1) Cook Bacon & Mushrooms** - Evenly distribute bacon and mushrooms in a large skillet, ideally cast-iron or nonstick. Cook over medium heat, stirring occasionally, until the bacon is crisp and the mushrooms are tender and browned (approximately 10 to 12 minutes)

### **(2) Cook the Chicken**

- Season the chicken with 1 tsp of sea salt and 1/4 tsp of pepper, ensuring even coverage.
- Heat the extra virgin olive oil in the same skillet over medium heat. Working in batches, cook the chicken, turning occasionally until it is golden brown and is cooked through (around 5 to 7 minutes per side).
- Move the cooked chicken to another plate.

### **(3) Cook the Pasta - like an Italian!**

- Meanwhile, in a large pot, bring water to boil at a rolling point and add Papa Vince Sea Salt AFTER the water has boiled.
- Add Papa Vince Busiate Pasta, and when the water starts to boil again, check the pasta to see if it's cooked to your desired texture. We eat it Al-Dente, soft and yet crunchy simultaneously!
- When cooked to your desired texture, add cool water to the hot pot to prevent the pasta from overcooking. Strain and set aside.

### **(4) Create the Creamy Sauce.**

- Using the same skillet over medium heat, stir the garlic until it turns a light golden hue and emits a fragrant aroma (about 1 minute).
- Add the balsamic vinegar, bring it to a boil, and cook while stirring occasionally until it thickens, becomes syrupy, and reduces by approximately half (around 1 minute).
- Add the cream, broth, and 1/2 tsp of sea salt. Bring the mixture to a simmer, whisking until it becomes smooth, and then let it continue simmering over medium heat until it slightly thickens (about 5 minutes).

### **(5) Combine.**

- Introduce the spinach and parmesan to the skillet and cook while stirring until the spinach wilts (about 1 minute).
- Return the chicken and bacon mixture to the skillet, ensuring the chicken is coated with sauce. Cook and turn until heated and evenly coated with sauce (around 2 minutes).
- Combine the cooked pasta with the sauce, ensuring it is thoroughly coated. Drizzle a splash of Extra Virgin Olive Oil to add extra moisture if necessary.

### **(6) Serve & Enjoy!**

- Serve with Extra Virgin Olive Oil and freshly grated Parmesan cheese!
- Buon appetito!