

Dudley Pasta (inspired by Dudley's restaurant – Lexington KY)

Henri T. de Hahn

Serves 2

1/3 box of cappellini or thin spaghetti
Sun dried tomatoes
Half or more of a fennel bulb sliced thin
Half an onion (red or yellow, not white) sliced thin
Garlic (optional)
Butter and olive oil
1 carrot cut in three and julienned lengthwise
White wine or white vermouth (use to deglaze and give flavor as needed)
1 Chicken breast
10 shrimps (optional)
Salt and pepper
Frozen Peas
Parmesan cheese



Photograph: Henri T. de Hahn

1. Bring water to boil for pasta. Salt water
2. Prepare all ingredients before cooking
3. In a frying pan, bring olive oil and butter to sizzle
4. Wash and dry chicken, season with salt and pepper and cut into small sizes. Cook in pan on high heat to seal chicken (2 minutes). Lower heat and cover. Cook till chicken is tender and cooked. Set aside and keep juices
5. In the same frying pan, bring olive oil and butter to sizzle. Cook onion to slight brown and lower heat
6. Add fennel and carrot and cut till tender
7. Fold sun dried tomatoes and white vermouth
8. Reduce till sauce is more robust, but keep enough juice for the pasta to not be dry
9. Return chicken to pan and cook till hot. Add any addition vermouth If needed.
10. When pasta is ready to be drained, fold in green peas to give color but they should NOT cook. Add some butter to give a slight buttery taste. Season to taste
11. Drain pasta and keep some pasta water
12. Fold pasta and vegetable into a serving platter
13. Serve on warm plates