

PROSCIUTTO AND PESTO WITH FIRE ROASTED TOMATO & GARLIC

Serves 4

- 1 package of **Aylmer Gourmet Pasta Sauce** - Fire Roasted Tomato & Garlic
- 1 cup finely diced prosciutto
- ¼ cup of pesto
- 1 OZ olive oil
- 1 400g package dried pasta, cooked (Penne was used in the picture)
- ¼ cup fresh finely diced tomatoes

Add olive oil and prosciutto to a pan on medium high heat and sauté for 3-4 minutes.

Add the **Aylmer Gourmet Pasta Sauce** to the pan with the pesto and heat until hot.

Toss in your favorite pasta and serve, adjust seasoning according to your taste, and sprinkle diced tomatoes to garnish.



SPICY PEPPER CHICKEN PASTA

Serves 4

- 1 pound diced raw chicken
- 1 package of **Aylmer Gourmet Pasta Sauce** - Vine-Ripened Tomato & Basil
- 1 red pepper diced
- 1 onion diced
- 1 796mL can **Aylmer Diced Tomatoes**, drained
- 2 garlic cloves, minced
- 1 OZ of your favorite hot sauce
- 1 400g package dried pasta, cooked

Sauté the chicken over medium heat until golden brown in colour. Add the peppers, onions, garlic and continue to sauté for 2-3 minutes.

Add the **Aylmer Gourmet Pasta Sauce**, the **Aylmer Diced Tomatoes**, the hot sauce, and simmer for 25 minutes.

Add salt and pepper to taste. Warm pasta and top with the sauce.



Recipes provided by chef **Shawn Rocchi, Pair of Pears**

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