



Spaghetti with Chicken Ragu Bianco

By Chef Veera Gaul, Ph.D.



Ingredients

(* indicates my preferred ingredients – see notes for alternatives)

4 oz pancetta or guanciale, finely chopped
2-3 tablespoons O&V [Garlic EVOO](#) or [Tuscan Herb EVOO](#)
4-6 garlic cloves
1 – 1 ½ lb boneless chicken thighs (skin on or off)
½ white onion, diced
½ - ¾ carrot, diced
2 stalks tender celery, diced
½ red chili – thinly sliced
¼ cup dry white wine
2 cups chicken stock
1-2 tablespoons O&V **Formaggio/Parmesan Dipper** seasoning
2 spring onions
3-5 thyme sprigs
2 bay leaves
½ cup half-and-half (or heavy cream)
12 oz O&V **Spaghetti** (or any thin, long pasta of choice)
1/3 cup grated Parmesan Cheese
1 ½ tablespoons unsalted butter
1 teaspoon lemon zest (more for garnish)
1 tablespoon lemon juice
3-4 tablespoons minced parsley
Salt and pepper to taste

Preparation

Sprinkle the chicken with salt, pepper and 1 tablespoon of Parmesan dipper, rubbing it in well. Tie the thyme, spring onions and bay leaves together with a piece of twine

Heat one tablespoon Garlic oil in a large skillet or pan over medium heat. Add the chopped pancetta and cook stirring often until browned (about 5 minutes). Transfer the crisp pancetta to a plate. Leaving 2 tablespoons of drippings and oil in the pan, discard the remaining oil/drippings.

Increase the heat to medium high and add the garlic to the pan. Add the chicken (work in batches, if needed, and don't overcrowd the pan) and cook until golden brown on each side (about 6-8 minutes), then transfer chicken pieces to a plate.

Add remaining olive oil to the pan, along with the onion, carrot, celery and chili and lower heat to medium. Cook for 2-4 minutes until the onion is translucent (don't let it brown). Add in the wine and scrape up any browned bits (called fond) stuck to the bottom of the pan. Allow the wine to reduce by half, then add back the chicken, remaining Parmesan dipper seasoning, twine wrapped herbs and the stock. Bring to a simmer, cover and cook for 45 minutes (up to an hour) till chicken is tender.

Separately, boil the pasta according to the directions on the box and reserve ¼ cup pasta cooking liquid. Once chicken is cooked, remove the pieces of chicken to a cutting board and finely shred the chicken (discarding the skin).

Remove and discard the herb bundle from the sauce and add in the cooked pancetta to the sauce. Add the cream or half-and-half to the sauce and cook over medium high heat until sauce thickened and reduced by half (about 10 minutes). Stir in the shredded chicken and season with salt and pepper to taste.

Add cooked pasta, grated parmesan cheese, butter, lemon zest and half the parsley to the sauce combine well (adding some pasta cooking liquid to create a creamy sauce).

Serve in bowl with a garnish of parsley, lemon zest and a drizzle of lemon juice

Serves 6

Active time 50 minutes Total Time: 1 hour 30 minutes

Notes

* The [Garlic EVOO](#) adds another layer of flavor, and can be substituted with the [Tuscan Herb oil](#) that also adds a nice herby flavor. Alternatively, just use a high quality [Unflavored EVOO](#) and add a little more garlic and seasoning to the dish. I love the **Parmesan dipper spice** in this dish – it adds nice flavor and a slight creaminess, but you can substitute with your favorite high quality Italian spice mix. Try to use a bronze die cut pasta for this dish, so that the pasta clings onto the sauce better.

The highlighted products are all available at [Oil & Vinegar stores](#).

Categories: Entrée, Make Ahead Meal, Umbria, Italian Pasta, Unflavored EVOO, Tuscan Herb EVOO, Garlic EVOO, Parmesan Dipper, Formaggio Dipper Spice, Ragu Bianco, White Italian Pasta Sauce, Guanciale, Chicken Thighs, Pancetta, Guanciale