



**12 Blanchard Road, Quincy, MA  
(617) 773-1500**

## Chicken Gennaro

### Ingredients

8oz Chicken Tenderloins  
4 oz. Prosciutto  
Can Steamed Tomatoes  
4 oz. Deglazed White Wine  
8 oz. Cubed Peeled Eggplant  
2 oz. Romano Cheese  
4 oz. Chicken Stock  
2 oz. Pesto Sauce  
6 oz. Buffalo Mozzarella  
4 oz. Fresh Fussily Pasta

### Directions

Lightly drape chicken tenders in seasoned flour  
Sauté Chicken in pan.  
Boil fussily Pasta till tender. Drain and add to chicken (toss all together)  
Then toss in Buffalo mozzarella and season with salt and black pepper  
Serve immediately

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## Seafood Marinara

### Ingredients

1-pound Sea Scallops  
1 pound peeled and deveined Shrimp (31-40)  
8 cups marinara sauce  
4 tbsp butter  
2 tbsp veg. oil  
½ cup grated Romano cheese  
1 tbsp chopped garlic  
4-tbsp sour cream  
1 med green bell pepper (1/4 in. julienne cut)  
1 med Spanish onion (1/4 in. julienne cut)  
¼ cup chopped scallops  
2 portabella mushrooms (cut in 2 in. x ¼ in. strips)  
1 ½ lb (penne or pasta of choice)  
2 plum tomatoes diced

### Directions

In a 12-quart saucepot boil 8 quarts of water lightly salted  
Linguini, penne 8 min, vermicelli, angel hair 3 min

In a 12 inch sauté pan, add butter, oil, chopped garlic over medium heat. When batter starts to boil add peppers, onions, scallops & mushrooms.

When scallops start to firm (Approx. 3 min) add shrimp and tom. Toss to mix and cook for approx 5 min.

In a separate sauté pan heat marinara sauce on low to med. Heat. When starting to boil add sour cream and grated cheese and whip thoroughly to create a nice pink color.