



SPICY JERK CHICKEN IN CALLALOO ALFREDO SAUCE



INGREDIENTS

- 4 CHICKEN BREASTS – BONELESS + SKINLESS
- 2 TSP WALKERSWOOD HOT & SPICY JERK SEASONING
- 2 CUPS CALLALOO – WASHED AND SHREDDED
- 1 MED. ONION - DICED
- 1 MED. RED SWEET PEPPER – DICED
- 4 CLOVES GARLIC – MINCED
- 1 SPRIG FRESH THYME
- 1 LB PENNE PASTA or LINGUINE
- 2 CUPS COOKING CREAM
- 2 CUPS MILK
- 1 TBS UNSALTED BUTTER
- 2 TBS COCONUT OIL
- SALT & PEPPER TO TASTE



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METHOD

1. Marinate the chicken breasts using the **Walkerswood Hot & Spicy Jerk Seasoning** plus 1 tbs coconut oil and allow to rest for at least 10 minutes.
 - Cook the chicken breasts for 12 – 15 minutes until done using medium/high heat (375° f) on your bbq grill or oven.
 - Put aside and tent with foil until other components of the dish have been assembled.
2. Par boil the pasta, drain and reserve while the other components are assembled.
3. In a sauce pot over medium/high heat, add the unsalted butter and ½ the minced garlic and stir until fragrant.
 - Add the milk and cooking cream and let come to a simmer, then reduce heat to medium/low.
 - Add the sprig of fresh thyme, salt and pepper to taste. Remove when sauce is complete.
 - Allow to simmer for 15 – 20 minutes until sauce has thickened and reduced by 1/3.
 - Reserve until ready to assemble the final dish.
4. In a separate large skillet over medium/high heat add remaining coconut oil and minced garlic – stir until fragrant.
 - Add diced onion and sweet peppers – saute for 2 minutes.
 - Add callaloo, salt and pepper to taste and cook until tender.
5. In the skillet with your vegetables, begin assembling the final dish.
 - Slice the pre-cooked chicken breasts and toss with vegetables.
 - Add the pasta and alfredo sauce, tossing gently until everything has been covered.

Serve hot fresh out of the skillet.



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