



MONTICELLO VINEYARDS  
CORLEY FAMILY NAPA VALLEY

*LINGUINE WITH SMOKED CHICKEN,  
SUN-DRIED TOMATOES, BASIL &  
ROASTED GARLIC*

3 shallots, finely diced	¼ cup roasted garlic
2 TBSP olive oil	cloves (recipe follows)
1 cup beef stock	1 pound linguine,
1 cup Cabernet Franc	cooked per instructions
½ cup cream	salt & pepper
1 cup diced, smoked chicken	¼ cup chopped, fresh
¼ cup sliced, sun-dried tomatoes	basil
¼ cup pitted & chopped Kalamata olives	Asiago cheese, grated

Saute shallots in olive oil for 5 minutes. Add beef stock and wine to saucepan and reduce by half. Add cream and simmer to thicken. Add chicken, tomatoes, olives and roasted garlic cloves. Pour over pasta and season to taste with salt & pepper.

Garnish with fresh basil and grated Asiago cheese.

Serves 4

**ROASTED GARLIC CLOVES:**

In a small baking dish, roast 8 - 10 whole garlic cloves with 1 TBSP olive oil in a 350 degree oven for 30 minutes or until golden.

Enjoy with a glass of  
MONTICELLO VINEYARDS ESTATE GROWN CABERNET FRANC