



“Italian Pantry”
Shopping List for the recipe:

Pollo al Pomodoro ed Olive
Chicken with Tomato and Olives

~From the website & blog~
www.mark-leslie.net

Check your pantry for these items:

- 2 tablespoons extra virgin olive oil HAVE: BUY:
- 1 cup dry white wine (a pinot grigio, a chardonnay, or your favorite white) HAVE: BUY:
- 2 large cloves garlic HAVE: BUY:
- roughly 1 tablespoon Kosher or Sea salt HAVE: BUY:
- roughly 1 teaspoon black pepper HAVE: BUY:
- (If you are like me, I prefer to use freshly ground black pepper, so check your pepper mill to make sure you aren't running low on black peppercorns)

RECIPE CALLS FOR:

- 1 chicken (4 pounds)
- ¾ cup (6 ounces) strained tomatoes [Buy a (26.5-ounce) carton (such as Pomi brand)]
- 1½ cups (5 ounces) whole green olives, pitted

What can I do with the any leftover ingredients?

- Strained tomatoes.** With the remaining 2 cups or so, store in an airtight container in the fridge.
- Use the remaining strained tomatoes for a quick pizza sauce by adding oregano, salt, black pepper, a little olive oil and cooking over medium heat until hot and well combined.
 - For a quick lunch, I'll make an even simpler version of this sauce by omitting the canned tomatoes and only using the leftover strained tomatoes and a handful or two of cooked pasta.
 - If I am making a roast, I'll use a ½ cup of strained tomatoes in with the roasting meat, potatoes, onions and celery, just for a twist.
 - Of course, this is a great recipe to make if you already have leftover strained tomatoes in your fridge from another *Beyond the Pasta* recipe.