



Chicken and Dried Plum Sauce Over Pasta

A fruit pasta sauce is wonderful if you have never enjoyed it. Try with a dry white wine for flavor.
Makes 2 cups

8 oz	dried plums, chopped
2 cups	hot water
1/3 cup	unsalted butter
12 oz	cooked chicken breasts, sliced
1 cup	dry red wine
1 cup	chicken stock
1/8 tsp	freshly ground nutmeg
1/8 tsp	sea salt
1/8 tsp	freshly ground black pepper
1 lb	fettuccini Pasta, cooked and drained.

1. In a medium bowl, soak plums in hot water for 10 minutes. Drain
2. In saucepan, on medium heat melt butter. Add chicken and plums. Add wine and bring to a boil until all wine is evaporated, about 5 minutes. Add the stock, nutmeg, salt and pepper. Simmering until thickens, about 5 minutes.
3. Toss pasta with sauce. Serve hot.