

Elephant garlic (*Allium ampeloprasum* var. *ampeloprasum*) is a plant belonging to the onion genus. It is not a true garlic, but actually a variant of the species to which the garden leek belongs. It has a tall, solid, flowering stalk and broad, flat leaves much like those of the leek, but forms a bulb consisting of very large, garlic-like cloves. The flavor of these, while not exactly like garlic, is much more similar to garlic than to leeks. The flavor is milder than garlic, and much more palatable to some people than garlic when used raw as in salads.

From Wikipedia

Roasted Elephant Garlic And Chicken Pasta

Servings: 4

Ingredients:

4 elephant garlic cloves (about 1 1/2 ounces), peeled
4 large shallots, peeled
1 tablespoon olive oil, preferably extra-virgin
3/4 cup chicken broth, preferably reduced-sodium
3/4 cup dry white wine
1 1/2 teaspoons dried marjoram
3/4 pound skinless, boneless chicken breasts, cut into 1-inch chunks
3/4 pound penne
1/2 cup chopped flat-leaf parsley
2 tablespoons grated Romano cheese
Salt and freshly ground pepper

Directions:

1. Preheat oven to 450°F. Lay garlic and shallots on a piece of aluminum foil and drizzle with olive oil. Wrap to enclose completely. Roast until garlic is softened, about 20 minutes. Remove garlic and shallots from foil and finely chop or mash them both.
2. Meanwhile, in a non-reactive medium saucepan, bring broth, wine, and marjoram to a boil. Boil 3 minutes. Add chicken, reduce heat to medium-low, and simmer, uncovered, until chicken is white throughout, 8 to 10 minutes. Stir in roasted garlic and shallots.
3. In a large pot of boiling salted water, cook penne until tender but still firm, 10 to 12 minutes; drain. In a large serving bowl, toss hot pasta with chicken and sauce, parsley, cheese, and salt and pepper to taste.

Source URL: http://www.ifood.tv/recipe/roasted_elephant_garlic_and_chicken_pasta