



Karen Zimmerman's Herb Glazed Cornish Hens with Pasta

Ingredients:

2 Cornish game hens
1 teaspoon of browning sauce such as Kitchen Bouquet
Salt and fresh-ground black pepper
2 Tablespoons olive oil
2 Tablespoons lemon juice
Herb Pesto*
Freshly ground pepper to taste
6 ounces vermicelli pasta

Preparation:

- Preheat oven to 375 F. Line a 2-inch deep baking pan with nonstick foil.
- Rinse the game hens with cold water and split them in half down the breastbone into 4 halves. Pat dry, rub skin with the browning sauce, and season with salt and pepper.
- Whisk together 2 tablespoons olive oil and lemon juice. Spread mixture evenly over split Cornish hens and place in prepared baking pan with skin side up.
- Bake for 30 minutes.
- When the game hens have cooked for 30 minutes, remove them from the oven and brush with half of the herb pesto. Return to the oven and bake an additional 15 minutes.
- Meanwhile, cook the pasta according to package directions. Drain and toss with the remaining herb pesto.
- Check Cornish hens for doneness by inserting a meat thermometer into the thickest part. It should read 180°.
- To serve, arrange herbed pasta on plates and top with Cornish game hen halves. Serve immediately.

* Herb Pesto recipe is located in the "Pasta & Rice" section)