Roasted Chicken Breast with Summer Vegetable Cavatelli

Serves 4

4	ea.	Bone-in chicken breasts, skin-on
2-3	Tbs.	Chopped fresh thyme
2-3	Tbs.	Olive oil
Salt and pepper		
1	#	Fresh cavatelli pasta (I buy a good frozen brand, but feel free to make your own)
½	ea.	Pennsylvania Simply Sweet onion, diced small
3-4	ea	Cloves garlic, sliced thinly
1	ea.	Small zucchini, quartered lengthwise, deseeded, and sliced
1-2	ea.	Peppers, whatever kind you have, cored and diced
2	ea	Ears of corn, shucked and cut raw off the cob
2	ea.	Tomatoes, cored and diced
10-15	Leaves of fresh basil	
2	Tbs.	Picked fresh tarragon leaves
2	Tbs.	Butter
¼	C.	Shaved good Parmesan cheese

1) Pre-heat oven to 375°.
2) Prep and assemble all vegetables.
3) Bring a pot of 3 quarts salted water to a boil.
4) Season chicken breasts well with salt and pepper. Sprinkle generously with fresh thyme.
5) Heat a wide, high-sided skillet over medium heat. Add oil, allow to warm and coat the pan.
6) Place chicken breasts skin-side down into pan. Adjust heat so that the chicken sizzles with an insistent but not aggressive sound. Allow to brown well and to begin to cook through.
7) When browned, turn onto thick side and allow to brown nicely.
8) Remove chicken to a baking dish. Pour any accumulated juices over meat. Place in oven and allow to finish cooking. Reserve skillet.
9) Return skillet to medium heat. Add a little olive oil and onions. When onions are lightly browned, add garlic and zucchini.
10) Sauté 3-4 minutes. Add tomatoes and corn. Sauté an additional 3-4 minutes (until tomatoes just begin to soften and corn is hot).

11) While tomatoes and corn are cooking, place cavatelli in boiling water. When all cavatelli floats, drain. Reserve some of the pasta water.
12) Add herbs, pasta, butter, and a few tablespoons pasta water. Toss together. Toss in cheese. If pasta is too thick, adjust by tossing with pasta water.
13) Serve immediately with chicken