

Caitlin's Famous Healthy cream Chicken Pasta

Ingredients	Method
<p>3 Chicken breasts 100g mushrooms 1 carton of cream cheese 150ml chicken stock 200g Tagliatelle or a pasta of your choice Optional Ham slices</p>	<ol style="list-style-type: none">1. On a chopping board use the bread and claw techniques to cut the mushrooms into strips2. On a separate chopping board cut the chicken into even strips3. Into a jug add stock cube and pour 150ml of boiling water from the kettle. Stir and leave until needed4. Fill a sauce pan full of water and place on a high heat (be careful)5. Add 1 tbsp of oil into a frying pan add chicken and cook until golden and the mushrooms and fry for 2 minutes6. Add the cream cheese and mix well and then gradually add the chicken stock. Reduce the heat and leave to simmer7. Once the water is boiling add the pasta and cook for 3-4 minutes (or follow the instructions on the packaging)8. Once cooked drain the pasta and add to the chicken mixture and stir. If adding add slices of ham to the mixture and stir.9. Serve and enjoy

Step by step making



Challenge:

Why not make some garlic bread to serve along side this dish. Scan the QR code for the recipe 😊

