

CREAMY CHICKEN MUSHROOM PASTA



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50 g butter or you can use cooking spray

1 kg chicken breast, diced

500 g mushroom, sliced

3 cloves garlic, crushed

2 onions, thinly sliced

50 g butter

2 cups milk

2 tablespoons flour

1½ cups grated tasty cheese

200 ml thickened cream

1 handful of parsley

500 g penne, shell or spiral pasta

Cook your pasta untold it is half cooked. Drain and place in an oven dish.

In a frying pan, melt the butter and add the chicken. Cook the chicken until it starts to go brown. Add the onion, garlic and mushrooms. Cook for 5 min then place them in a bowl.

In the same frying pan, melt the butter, add flour and mix together. Cook for 1 – 2 min.

Remove from heat and add milk slowly and continue to stir.

Return to the heat on low until sauce thickens. Then add the

cheese and keep stirring. Then add the cream.

Return the chicken and mushrooms to the sauce and season with salt and pepper.

Add the parsley, mix and remove from the heat.

Pour mixture over the pasta and top with mozzarella and tasty cheese and bake in the oven at 225°C for 30 min or until golden.

Recipe and photo: Di Bo