



Pasta Vera Creamy Chicken Fettuccine

6 servings

INGREDIENTS:

500g Pasta Vera Fresh Fettuccine
3 tablespoons Pasta Vera Basil Pesto
500g boneless, skinless chicken thighs
1 cup sliced button mushrooms
Salt & pepper
1 tablespoon olive oil
2 garlic cloves crushed
250gm cream cheese
1 ½ cups milk
Grated parmesan cheese for garnish



METHOD

Cut chicken into bite size portions. Season lightly with salt and pepper. Heat oil in a large frying pan, cook the chicken until golden brown and cooked through, 3-4 min per side, remove, cover and keep warm.

Cook the mushrooms & garlic in the pan for 2 min over medium heat, once tender turn the heat down to low and add **Pasta Vera Basil Pesto** and cream cheese then slowly add milk constantly stirring.

TO SERVE:

Bring a large pot full of salted water to the boil, add **Pasta Vera Fresh Fettuccine** & cook for 3-4 min until *Al Dente*. Drain and divide the pasta among warmed serving plates or bowls cover with the creamy chicken sauce topped off with a generous dashing of grated parmesan

ENJOY!