

Chicken and Mushroom Pasta

✂ My first ever white sauce pasta - Serves 6 ✂

Ingredients:

- 1kg Chicken breast or thigh, skin off, trimmed of fat, sliced
- 1 teaspoon dried basil
- Salt and pepper to season
- 1 tablespoon olive oil, divided
- 1 onion, chopped
- 4 cloves garlic, minced (or 4 teaspoons minced garlic)
- 1/3 cup white wine
- 250g button mushrooms, sliced – the more the merrier if you ask me
- 1 L chicken stock
- 1 can evaporated milk
- 1/3 cup milk
- 300g uncooked penne pasta
- 1 cup fresh grated parmesan cheese (or mix part parmesan part tasty cheese)
- A handful of fresh parsley, chopped

Method:

- Heat oil in large saucepan or pot over medium-high heat. Add the sliced chicken breasts and sear until cooked. Remove and set aside.
- Add the remaining oil to the pot. Fry the onion and garlic until the onion becomes transparent, stirring occasionally. Pour in the white wine and allow to simmer for 5 minutes, or until beginning to reduce down.
- Add the mushrooms and cook for a further 3 minutes, while stirring occasionally. Then, add the stock, milk and evaporative milk, and bring to a gentle simmer. Add the pasta and simmer until pasta is cooked, but not soggy, about 15 minutes.
- Stir in the parmesan cheese until it melts through the sauce. Remove from heat and allow to sit for 5 minutes to allow the sauce to thicken. Stir the chicken through the pasta.
- Garnish with fresh parsley and extra parmesan, if desired

Previous recipes: Shakshuka, Puttanesca, Asian Styled Omelette, Hot Wings, Almond Cake, Thai Spiced Chicken Meat Balls, Pork Marinade, Mushroom Steak Sauce, Hamburgers, Brownies, Tomato Meatball Casserole, Vanilla Slice, Blondies, Chinese Beef Ribs, Tuna Mornay, Fudge Top Pudding. If you've missed any, let me know and I can get you a new copy.

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