

TAGLIATELLE WITH CHICKEN-STYLE BREAST AND MUSHROOMS

INGREDIENTS

1 pack Garden Gourmet Sensational Chicken-Style Breast

150g tagliatelle pasta

160g chestnut mushrooms, washed and sliced

160g bag rocket, spinach or similar salad

4tbsp vegan soft cheese alternative

4 tbsp milk alternative

2 cloves garlic

handful fresh parsley, chopped

1tsp olive oil

 2 SERVINGS

 20 MIN

 EASY

Chicken and mushrooms have been a classic combo for as long as we can remember – sometimes you just want simple comforting flavours – try our vegan version here made with our incredible new Garden Gourmet Sensational Chicken-Style Breasts!

PREPARATION

1. Cook the pasta

Cook the pasta according to the pack instructions.

2. Cook the chicken-style breast

Heat the oil in a non stick frying pan and cook the Garden Gourmet chicken-style breast with the mushrooms for 5 minutes, turning everything frequently until browned and hot throughout. Add the garlic and fry for a further minute.

3. Make the sauce

Whisk the cream cheese in a small bowl, gradually adding the milk alternative until the sauce is smooth. Add a good pinch of black pepper, then pour into the pan with the breasts and mushrooms, mix well to allow the flavours to mix.

4. Serve up

Drain the pasta but reserve a few tablespoons of the starchy pasta water in a separate cup. Dress the pasta with a little olive oil and pile onto the plates. Return the chicken-style breasts to the sauce with a little of the pasta water, mixing everything together. Spoon the breasts and mushrooms over the hot pasta. Top with the parsley and serve with the peppery rocket salad.

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