

Chicken & Mushroom Tagliatelle RECIPE

# Chicken & Mushroom Tagliatelle



Cooking time
15 mins
Preparation time
15 mins
Serves

5

Top Tip: Don't add the pasta to the pot until the water is boiling, this prevents the pasta from sticking together.

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## **Ingredients**

- 500 g tagliatelle pasta
- 1 packet Royco® Creamy Mushroom Sauce
- 600 g skinless boneless chicken thighs quartered
- 15 ml butter (OR margarine)
- 15 ml oil
- 1 onion chopped
- 250 g mushroom sliced
- 250 ml grated courgettes
- 4-5 ml hot mustard powder
- 5 ml wholegrain mustard
- A squeeze of lemon juice
- 125 ml milk
- 15 ml parsley chopped

Products used



Creamy Mushroom Dry Sauce

#### **View Product**

#### Vegetarian

Replace the chicken in this recipe with a few handfuls of baby spinach.

#### **Family Friendly**

The grated courgettes are perfectly disguised for those fussy little eaters.

#### **Method**

1. 1.

Cook the tagliatelle in boiling water for 6-8 minutes.

2. 2.

Prepare the Royco® Creamy Mushroom sauce according to packet instructions.

3 3

Heat the butter and oil in a pan and brown the chicken thighs quickly. Remove them from the pan.

4. 4.

Add the onion to the pan and fry until pale golden. Add the mushrooms, grated courgettes, and fry for 2-3 minutes until cooked.

5. 5.

Mix the mustard powder into the whole grain mustard then add to the onions with the Royco® Creamy Mushroom sauce, milk and the chicken. Bring to the simmer.

6. 6

Serve on a bed of tagliatelle, sprinkled with parsley.

7. 7.

Squeeze some lemon juice over the meal before serving.

## **Recipe Tags**

Dry Sauces, Chicken, Pasta, Light Meal

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35 mins

Preparation time

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15 mins

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Cooking time

30 mins

Preparation time

5 mins

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Cooking time

25-30 mins

Preparation time				
10 mins				
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Cooking time				
15 mins				
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Cooking time				
30 mins				
Preparation time				
10 mins				

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Cooking time

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Preparation time

5 mins

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Cooking time

35 mins

Preparation time

10 mins

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