



Chicken and Mushroom Linguine

with Italian herbs and cheese

Classic Quick Cook 20-25 mins

3



Diced Chicken Breast



Creme Fraiche



Grated Italian Style Hard Cheese



Onion



Garlic



Scallion



Italian Herbs



Mushrooms



Dried Linguine

Pantry Items: Water, Oil, Salt, Pepper

Before you start

Our fruit, veg and herbs need a wash before you use them!

Cooking tools you will need

Grater, Colander

Ingredients

	2P	4P
Diced Chicken Breast	260 g	520 g
Crema Fraiche	125 g	250 g
Grated Italian Style Hard Cheese	25 g	50 g
Onion	1 unit	2 units
Garlic	2 units	4 units
Scallion	1 unit	2 units
Italian Herbs	½ sachet	1 sachet
Mushrooms	150 g	250 g
Dried Linguine	180 g	360 g

Nutrition

	Per serving	Per 100g
for uncooked ingredients	446 g	100 g
Energy (kJ/kcal)	3347.3 kJ/ 800 kcal	750.5 kJ/ 179.4 kcal
Fat (g)	33.2 g	7.4 g
Sat. Fat (g)	19.4 g	4.3 g
Carbohydrate (g)	76.1 g	17.1 g
Sugars (g)	9.2 g	2.1 g
Protein (g)	49.1 g	11 g
Salt (g)	0.7 g	0.2 g

Nutrition for uncooked ingredients based on 2 person recipe.

Allergens

For allergen information please refer to the website or individual ingredient labels.

Please check the ingredients you already have at home to ensure that they are safe for your allergen and dietary needs.

Wash your hands before and after handling ingredients. Wash fruit and vegetables, but not meat. Use different chopping boards and utensils for raw and ready-to-eat foods or wash these in between uses.

Contact

Thumbs up or thumbs down?
Head online or use the app to
rate this recipe.



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Brown the Chicken

- Boil a large pot of **salted water** for the **linguine**.
- Place a large pan over medium-high heat with a drizzle of **oil**.
- Once the **oil** is hot, add the **chicken** to the pan and season with **salt** and **pepper**. **IMPORTANT:** Wash your hands and equipment after handling raw chicken and its packaging.
- Cook until browned all over, 5-6 mins.

TIP: If you're in a hurry you can boil the water in your kettle.



Make the Sauce

- Add the **onion**, **garlic**, half the **Italian herbs** (double for 4p) and **mushrooms** to the **chicken**.
- Stir occasionally, until starting to brown, 4-5 mins.
- Pour in **crema fraiche** and 100ml **water** (double for 4p).
- Simmer for 3-4 mins. **IMPORTANT:** The chicken is cooked when no longer pink in the middle.



Cook the Pasta

- When boiling, add the **linguine** to the **water** and bring back to the boil.
- Cook until softened, 12 mins.
- Once cooked, drain in a colander and pop back in the pot.
- Drizzle with **oil** and stir through to stop it sticking together.



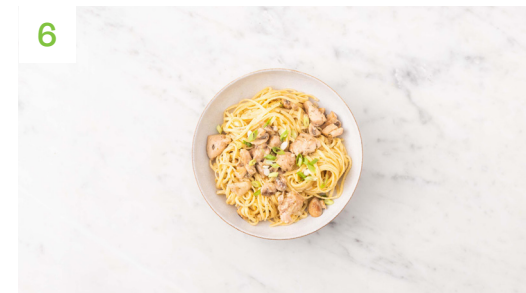
Mix in the Pasta

- Add the **cheese** and allow to melt through the sauce.
- Season to taste with **salt** and **pepper**.
- Stir the **linguine** into the sauce and allow to warm through.



Prep the Veg

- Meanwhile, halve, peel and chop the **onion** into small pieces.
- Peel and grate the **garlic** (or use a garlic press).
- Trim and thinly slice the **scallion**.
- Roughly chop the **mushrooms**.



Dish Up

- Divide the **pasta** between bowls.
- Serve topped with sliced **scallions**.

Enjoy!