

Creamy Cheesy Chicken and Mushroom Pasta

RECIPE BY Rose Street Pantry

INGREDIENTS

- 500g pasta of your choice
- 8 cloves of garlic – peeled and finely diced
- 4 tablespoons of mushroom powder (dried mushrooms in the blender until its powder)
- 1 kg of Chicken tenderloins or diced chicken breast (remove for a vegetarian dish)
- 500ml of Schulz Organic thickened cream.
- *Milk (if needed to thin the sauce)
- Salt and Pepper
- Olive oil and butter – 1-2 tablespoons of each
- 150g grated creamy flavoured cheese such as Pecorino, Haloumi or Ciacotta
- 100g finely grated Parmesan & 150g grated Cheddar
- Oregano and any other dry herbs that you have – 1-2 tsp of each
- A Large piece of fresh rosemary *optional*
- 150g spinach
- 1 x large red or brown onion – peeled, chopped and diced
- Bunch of parsley – washed and chopped, keep stalks separate to use first
- 2 cups of Swiss Brown mushrooms – chopped
- 1 punnet of King Brown mushrooms – chopped
- 1 punnet of Shiitake mushrooms or a third type – chopped

METHOD

STEP 1

Chop the onion and fry in olive oil. Once soft salt the onion and sweat on a low heat for approximately 10 minutes.

STEP 2

Add the herbs (except the parsley leaves) – just use whatever you have available - the parsley stems work really well. Add the butter (approximately 1-2 tablespoons and sweat for another 10 minutes.

STEP 3

Peel and finely dice the garlic and add that to the pot and sweat for another 10 minutes. Wait until the onion and garlic are well cooked and the herbs flavour and smell has gone through the oil and butter.

Add half the Swiss browns and cook for about 10 minutes.

STEP 4

Begin bringing a pot of water to the boil for your pasta.

STEP 5

Add the chicken, stir through and add the mushroom powder and cook for approximately 15 minutes. Add the rest of the mushrooms and the spinach.

STEP 6

Once the chicken is cooked through turn the pot off and stir through the cream and cheeses.

*Use *milk to thin the sauce out if necessary. Have the sauce a little thinner than needed because once you add the pasta it takes up some of the sauce.*

STEP 7

Once the cheese is melted, taste and add salt and pepper. Taste again and add extra cheese, mushroom powder, mushrooms, salt and pepper to your taste.

STEP 8

Add the freshly chopped parsley.

Cook the pasta, drain and toss through the sauce.

Serve with finely grated Parmesan.