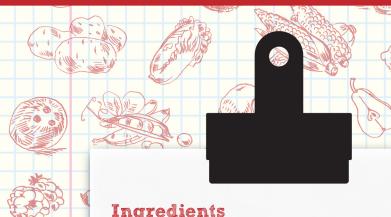


Creamy Chicken Tagliatelle



Ingredients

| Ingredient | Quantity | Unit |
|--|----------|------|
| Reduced Fat Yogurt base | 85.00 | g |
| Fresh Diced Chicken Meat Light and Dark | 650.00 | g |
| BASIL | 0.20 | Each |
| DOUBLE CREAM 48% (2.27LTR) | 85.00 | ml |
| MUSHROOM CUP | 425.00 | g |
| PARSLEY CURLY | 0.20 | Each |
| Brakes Vegetable Bouillon Paste 1x1kg | 3.00 | g |
| Sysco Cla Extra Life Rapeseed Oil 1x5ltr | 10.00 | ml |
| Cooks Co Garlic Puree 1x1.2kg | 10.00 | g |
| Italian Style Hard Cheese Shavings | 75.00 | g |
| Knorr Tagliatelle 1x3kg | 750.00 | g |
| Muffin Paper Cases 2x1.75in MUF 1x480 | 0.00 | Each |

Preparation Notes

- 1. Pan fry the chicken until golden brown with the garlic & mushrooms.
- Meanwhile, boil the pasta.
 Add the cream, chicken stock, natural yogurt and other ingredients to the pan and simmer through.
- 4. Once hot combine with the pasta and garnish with fresh chopped parsley and parmesan if required.



Looks Like

| CEREAL GLUTEN | Y |
|---|-----------------------------|
| CRUSTACEA | N |
| FISH | N |
| MOLLUSCS | N |
| PEANUTS | N |
| SESAME SEEDS | N |
| SOYBEAN | Y |
| TREE NUTS | N |
| CELERY / CELERIAC | N |
| EGGS | МС |
| A 171 17 | |
| MTK | Y |
| MLK MUSTARD | Y MC |
| 1412AC | 7 |
| MUSTARD | MC |
| MUSTARD LUPIN | MC N |
| MUSTARD LUPIN ADDED SULPHUR DIOXIDE | MC N N |
| MUSTARD LUPIN ADDED SULPHUR DIOXIDE WHEAT | MC N N Y |
| MUSTARD LUPIN ADDED SULPHUR DIOXIDE WHEAT BARLEY | MC N N Y |
| MUSTARD LUPIN ADDED SULPHUR DIOXIDE WHEAT BARLEY RYE | MC N N Y N |
| MUSTARD LUPIN ADDED SULPHUR DIOXIDE WHEAT BARLEY RYE SPELT | MC N N Y N N |

