



# Creamy Chicken Tagliatelle

## Looks Like



## 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

Method:

1. Pan fry the chicken until golden brown with the garlic & mushrooms.
2. Meanwhile, boil the pasta.
3. 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.

## Allergen Info

CEREAL GLUTEN	Y
CRUSTACEA	N
FISH	N
MOLLUSCS	N
PEANUTS	N
SESAME SEEDS	N
SOYBEAN	Y
TREE NUTS	N
CELERY / CELERIAC	N
EGGS	MC
MILK	Y
MUSTARD	MC
LUPIN	N
ADDED SULPHUR DIOXIDE	N
WHEAT	Y
BARLEY	N
RYE	N
SPELT	N
KAMUT	MC
OATS	N

Y : YES  
N : NO  
M/C : MAY CONTAIN  
U : UNCLASSIFIED (BY MANUFACTURER/PROVIDER)