

## Looks Like



## Ingredients

Ingredient	Quantity	Unit
Fresh Diced Chicken Meat Light and Dark	650.00	g
Brakes Vegetable Flavour Bouillon Paste	3.00	g
Brakes Extended Life Rapeseed Oil	10.00	ml
Knorr Tagliatelle 1x3kg	750.00	g
DOUBLE CREAM 48% (2.27LTR)	85.00	ml
PARSLEY CURLY	0.20	g
Reduced Fat Yogurt base	85.00	g
MUSHROOM CUP	425.00	g
BASIL	0.20	Each
Italian Style Hard Cheese Shave CB 1x1kg	75.00	g
Cooks Garlic Puree 1x1.2kg	10.00	g
Muffin Paper Cases	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	N
OATS	N

**Y** : YES  
**N** : NO  
**MC** : MAY CONTAIN  
**0** : UNCLASSIFIED (BY MANUFACTURER/PROVIDER)