



Rutland, Steady, Cook!

The Beaver Inns' Chicken and Mushroom Penne Pasta

Ingredients

| | |
|-----------------------------|---------------------------------------|
| 1 Chicken Breast | Sprinkle of Tarragon (fresh or dried) |
| 50g Mushrooms (any variety) | Salt and Pepper to taste |
| 50ml White Wine | 150g Penne Pasta |
| 150ml Double Cream | Half White Onion, Diced |
| Small handful of Rocket | 2 Cloves of Garlic |
| 20g Parmesan Cheese, grated | |
| 1 Vegetable Stock Cube | |

Method

1. Boil the kettle, place pasta in a pan and cover with boiling water. Simmer for an additional 10 minutes. Drain the pasta and set to one side.
2. Dice the chicken and onion, chop the garlic cloves finely and add to a frying pan until the chicken is cooked and onion and garlic are golden.
3. Add the white wine and reduce.
4. Dice the mushrooms and add to the frying pan with the double cream, vegetable stock cube and tarragon. Once the stock cube has dissolved and sauce has thickened, add salt and pepper to taste.
5. Mix the thickened sauce into the pasta to coat and spoon into a serving bowl.
6. Add rocket and parmesan to garnish.

Don't forget to share your own
The Beaver Inns' Chicken and Mushroom Penne Pasta
image on Facebook using
#RutlandSteadyCook

Thank you to:

Beaver Inns:
The Falcon Hotel, The Vaults & Don Paddy's
Market Place, Uppingham

