Fennel penne

NIBBLEDISH CONTRIBUTOR

Ingredients

- 2 chicken brest, sliced
- 1/2 of yellow bell pepper, cubbed
- 1 onion, minced
- 1 big fennel bulb, sliced
- 1 and 1/2 cup of cream
- 1 tea spoon of ground white pepper
- 1 tea spoon of nutmeg
- 2 table spoons of mix herbs (parsley, dill, cow-parsley, borage, sorrel, cress, oregano, basil)
- 1 table spoon of oil
- 300 grams of tri colour penne

Instructions

1. Cook noodles according to instruction on the package.
2. Heat oil, add chicken, fry till done, add onion and pepper, fry 4 min.
3. Add fennel, fry 4 min with cover over the frying pan.
4. Remove from heat pour in cream, mix well, add nutmeg, white pepper and herbs.
5. Return to low heat, add cooked penne, mix with sauce and keep in low heat for 3 min.
6. Serve.