



Chicken Parmesan pasta

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Ingredients

12 oz Chicken breast, cut into cubes or strips

250g fettuccine, tagiatelle or other flat pasta

2 Tbs olive oil

2 Tbs butter

6 large mushrooms, sliced

6 green onions, chopped, white and green part separated

2 cloves of garlic, minced

1 red chili, minced

1/4 cup fresh parsley, finely chopped

1/4 cup plus 1/8 cup fresh grated Parmesan cheese

1/4 cup Black olives, roughly chopped

1 dozen red or yellow cherry tomatoes, halved

1/4 cup single cream

Salt

Pepper

Instructions

A quick recipe for when you need dinner in a hurry.. 30 minutes or less!

Cook pasta according to package instructions, drain (do not rinse) set aside.

In a large skillet, sprinkle mushrooms with a little salt and 'saute' in olive oil for about 5-6 minutes, until golden brown. Add chili and saute for 2 minutes more. Add Garlic and saute until garlic is golden.

Add chicken pieces and saute until chicken is opaque and cooked through.

Add cream and stir for about 1 minute.

Stir in the white part of the green onions, reserving the green for later.

Add 1/4 cup of Parmesan cheese. Mix thoroughly.

Add butter. As soon as the butter is melted. add pasta, tomatoes and olives and green onion tops. Season with salt and pepper and mix thoroughly.

Garnish with 1/8 cup Parmesan and some parsley.

Done!
