



Creamy Chicken Tagliatelle



 Serves
2

 Prep
3 Minutes

 Cooking
10-12 minutes

	Calories	Sugars	Fat	Saturated Fat	Salt
Per 100g	110Kcal	1.3g	4.2g	1.3g	0.55g
RI%	39%	10%	42%	47%	65%

Method

1. Cook the tagliatelle in salted boiling water as per the instructions on the packet.
2. Meanwhile, pan fry the onion in a splash of oil over a medium heat for a few minutes before adding the stock cube and water.
3. Simmer for a few minutes before adding the Chicken in White Sauce and simmer for about 5 more minutes.
4. Add the cooked pasta to the pan and toss the tagliatelle in the sauce.
5. Remove from the heat, and stir in the parmesan and spinach (the spinach will wilt with the heat of the pasta).
6. Season with lots of pepper and garnish with a little extra parmesan cheese.

Ingredients

1 x 400g can of Princes Chicken in White Sauce
250g fresh egg tagliatelle
1 onion, finely diced
splash of olive oil
1 chicken stock cube
300ml boiling water
25g freshly grated Parmesan
100g fresh spinach
salt & pepper

