



Creamy Italian Chicken



Serves
2



Prep
25 minutes



Cooking
15 minutes



The perfect dish for a chilly November evening - and so quick and easy to make!

Method

1. Cook the tagliatelle or spaghetti in lightly salted boiling water for 10-12 minutes, until tender.
2. Meanwhile, melt the butter in a frying pan and gently fry the courgette and pepper for 6-8 minutes, stirring often, until tender.
3. Tip the can of Princes Chicken in White Sauce into the frying pan and heat gently for 2-3 minutes, stirring often. Add the cherry tomatoes and cook for 1 more minute. Season to taste.
4. Drain the tagliatelle or spaghetti and share between 2 serving plates. Spoon the chicken mixture on top and serve, garnished with basil leaves.

Ingredients

400g can Princes Chicken in White Sauce
200g tagliatelle or spaghetti
20g butter
1 courgette, thinly sliced
1 red pepper, deseeded and thinly sliced
10 cherry tomatoes, halved
Salt and freshly ground black pepper
Basil leaves, to garnish