

Chicken on Tagliatelle

Recipe No. 3

(for 2 persons)

- 2 chicken breasts
- 250 gr fresh tagliatelle
- mushrooms, sliced
- ½ onion, sliced
- 1 garlic clove, chopped
- 1 leek, 2 carrots
- seasoning (salt, pepper, herbs)
- chicken stock cube

Season and fry the chicken breasts. Slice mushrooms and onion. Cut leek and carrots in small stripes, approximately the same amount of each. When the chicken breasts are done, put them aside and keep them warm. Add chopped garlic and sliced onion to the frying pan and cook until onions are golden brown. Add mushrooms to the frying pan. Cook tagliatelle al dente. Add leek and carrots and a bit of water, stir in the stock cube and cook until carrots are tender. Reduce the sauce and add a bit of gravy granules. Serve tagliatelle on plates and add vegetables on top. Finally, place chicken breast on top of vegetables and serve with a glass of white or rosé wine.