

Creamy Tagliatelle with Mushrooms Chicken & Ham



Recipe By Jaxters

Ref: 761

Heading: Pasta

Cuisine: Italian

Food Type: Meat

No of Portions: 4

Ingredients & Prep

300 g Fresh Tagliatelle pasta
250 g Cooked Chicken cut into small chunks
200 g Mushrooms sliced
175 g Pancetta ham cut into strips
120 g Mascarpone cheese
75 ml White wine
2 tsp Fresh thyme leave
2 Garlic clove finely grated
1/2 tsp Freshly ground black pepper
1/4 tsp Salt
2 tbsp Olive oil

Garnish

sprinkle Parmesan cheese grated

Suggestion & Tips

Have with crusty bread & salad.

Method

Step 1 - Heat a large frying pan over a med heat, add oil, onion, garlic. & mushrooms & cook for 5 mins until all soft stirring often, add wine, ham, Mascarpone, thyme, salt & pepper & simmer low for 5 mins.

Step 2 - Cook fresh pasta in boiling salted water for 4 mins, when cooked transfer cooked pasta into the sauce, toss & serve.