



Julia's Cuisine

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Main Course/Pasta & Pizza

Webpage
<http://www.juliascuisine.com/>

Roasted Cherry Tomato, Mushroom & Chicken Pasta

Serves 4

Ingredients

3 Cups/250 grams of fresh mushrooms, halved
1 Cup/150 grams of cherry tomatoes
400 grams of tagliatelli pasta
1 Chicken breast
1 Cup/240 ml of cooking cream
1/2 Cup/120 ml of water
3/4 Cup/75 grams of fresh grated parmesan cheese
1/4 Cup/25 grams of fresh grated Guyrene cheese
Small bunch of fresh chopped parsley
3 Garlic cloves, crushed
2 Tablespoons of olive oil
Salt and pepper

Method

Preheat your oven to 375 degrees F. Put the tomatoes in a small roasting dish, drizzle over 1 tablespoon of olive oil and roast them for about 30 minutes or until soft and slightly scorched on the outside. Remove from oven and set aside.

Put the chicken breast between two sheets of parchment paper and slightly flatten it out with a meat tenderizer. Season the chicken with salt and pepper and set aside.

Cook pasta according to package, drain and set aside.

In a large non stick skillet, add one tablespoon of olive oil with the garlic. Cook over high heat for about a minute and add the mushrooms. Continue to cook while stirring for about 5-8 minutes. Reduce heat to medium, push the mushrooms to the side of the pan and add the chicken. Cook the chicken for about 5 minutes per side. Remove chicken from pan, cut it into thin slices and return it to the pan to continue cooking it until it is no longer pink. About 2-3 more minutes. Add the butter and cream to the pan until it bubbles and then add the water. Stir well until it comes to a simmer. Add most of the cheese along with the pasta and stir well. Season with salt & pepper and add the parsley, remaining parmesan and the cherry tomatoes. Dinner is ready.