

# CHICKEN & MUSHROOM PASTA

SERVE: 2

TOTAL TIME: 15 MIN

## INGREDIENTS

- 100g Dry Pasta of your choice
- 2 diced chicken breasts
- 1 onion (I use frozen)
- 8 mushrooms, thinly sliced
- 1 fresh chilli, finely chopped
- 2 Garlic cloves, minced
- 1 tbsp sage
- 100g Philadelphia Light
- 1 chicken stock pot dissolved in 100ml water



## DIRECTIONS

- Boil the pasta in salted water as directed on the packet
- Spray a large frying pan with frylite and cook the chicken for 5-7 minutes, until lightly browned on both sides
- Add the chopped onion, chopped chilli, mushrooms and sage to the pan and allow to cook for another 3-4 minutes
- Add the stock pot and bring to a simmer
- Drain the pasta well and add to the frying pan
- Take the frying pan off the heat and stir in the philadelphia, ensuring there it is fully dissolved
- Season with salt and pepper to taste