

Chicken Tagliatelle with Mushroom & Brown Butter Sauce

Serves 4 to 5

400g button mushrooms
2 chicken breasts
1 medium brown onion
500ml cream
1 cup white wine (dry)
1 large clove garlic, crushed
1 teaspoon native basil
1 teaspoon native thyme
2 large teaspoons butter
Fresh continental parsley, chopped
1 packet tagliatelle pasta



(This recipe can be made for around \$20)

METHOD:

Place a large pot of salted water on to boil.

Chop onions and sautee them in a separate pan with the butter. Add the crushed garlic and chicken, and cook until brown.

Add wine. Once it's boiling add the mushrooms, then season to taste with salt, ground black pepper, and add the dried native herbs. Cook this off slowly over low heat.

Meanwhile, place the pasta into the boiling water and stir until it floats freely. Cook for approximately seven minutes, or until al dente, then drain.

Now add the cream to the chicken pan with a large handful of parsley.

Add the drained pasta and stir through until coated evenly.

Serve with your favourite grated cheese.