



JERNEJ KITCHEN

CHICKEN FLORENTINE PASTA

Made in less 30 minutes - just the perfect midweek lunch or dinner

SERVES	2	PEOPLE
PREPARATION:	10	MINUTES
COOK:	15	MINUTES

CHICKEN FLORENTINE PASTA

250 g chicken breast

2 tbsp olive oil

150 g bottom mushroom

5 sun-dried tomatoes

2 cloves of garlic

freshly grated pepper

1 oregano sprig, 1 thyme sprig

120 g double cream

30 g parmesan or manchego cheese

2 handfuls of baby spinach

1 tsp lemon juice

170 g dried pasta

TOOLS AND EQUIPEMENT

Kitchen knife

Cutting board

Wooden spoon

COLANDER

Large pot

Saucepan

SAUCE

Cut the chicken breasts into 1cm chunks and season with salt and pepper. Slice the bottom mushrooms, sun-dried tomatoes and garlic into thin slices.

COOK

Heat the olive oil in a pan over high heat. Add the chicken and fry for 5 minutes or until the chicken is golden brown and cooked through. Add the bottom mushroom and sun-dried tomatoes to the pan with the garlic and continue to fry for a few minutes, until fragrant.

COOK THE PASTA

Cook the pasta according to package directions.

SAUCE

Finally chop thyme and oregano and add to the chicken pan. Lower the heat and add the cream to the pan, stir and remove from the heat.

SERVE

Drain the pasta, reserving a cupful of the cooking water. Finely grate in the cheese, stir and toss well, adding the most of the reserved cooking water. Add spinach, lemon juice, stir and season to taste. Divide between your bowls and serve.