

## INGREDIENTS

1 pack Garden Gourmet Sensational Chicken-Style Breast

150g tagliatelle pasta

160g chestnut mushrooms, washed and sliced

160g bag rocket, spinach or similar salad

4tbsp vegan soft cheese alternative

4 tbsp milk alternative

2 cloves garlic

handful fresh parsley, chopped

1tsp olive oil



2 SERVINGS



20 MIN



EASY

Chicken and mushrooms have been a classic combo for as long as we can remember - sometimes you just want simple comforting flavours - try our vegan version here made with our incredible new Garden Gourmet Sensational Chicken-Style Breasts!

## PREPARATION

### 1. Cook the pasta

Cook the pasta according to the pack instructions.

### 2. Cook the chicken-style breast

Heat the oil in a non stick frying pan and cook the Garden Gourmet chicken-style breast with the mushrooms for 5 minutes, turning everything frequently until browned and hot throughout. Add the garlic and fry for a further minute.

### 3. Make the sauce

Whisk the cream cheese in a small bowl, gradually adding the milk alternative until the sauce is smooth. Add a good pinch of black pepper, then pour into the pan with the breasts and mushrooms, mix well to allow the flavours to mix.

### 4. Serve up

Drain the pasta but reserve a few tablespoons of the starchy pasta water in a separate cup. Dress the pasta with a little olive oil and pile onto the plates. Return the chicken-style breasts to the sauce with a little of the pasta water, mixing everything together. Spoon the breasts and mushrooms over the hot pasta. Top with the parsley and serve with the peppery rocket salad.

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