

Chicken, Artichoke & Creamy Mushroom Rotelle Pasta



R & J Mazza
GLOBE ARTICHOKES

Ingredients

300g Rotelle (wheels) pasta, (or any other similar shaped pasta)
½ teaspoon salt,
30g butter

1 small onion, chopped,
2 cloves garlic, finely chopped,
1 tablespoon oil,
250g flat mushrooms, sliced,
200g artichokes hearts, sliced,
150g cooked chicken, shredded,
¼ cup dry white wine,
½ cup chicken stock,
¾ cup cream,
2 tablespoons parsley, chopped,
½ cup parmesan cheese, grated,
Salt and cracked pepper, to taste,



How to Cook

1. Boil water in a saucepan, add rotelle pasta and salt. Stir occasionally while cooking.
2. Place oil in large frypan over medium heat. When hot, add onion and sauté until soft.
3. Add garlic, mushrooms, sauté until mushrooms are cooked.
4. Add artichoke hearts, cooked chicken, white wine and chicken stock. Cook for a further minute. Add cream and heat through. Add parmesan, salt, pepper and take off the heat. Add parsley and mix well.
5. Drain pasta when cooked and add butter. Stir well. Add sauce and mix.

Serves 6

