



Creamy Chicken Pasta

Made with Life's Good Coriander & Almond Paste

3 tbsp Life's Good Coriander & Almond Paste

400 g diced chicken breast fillet

250 ml cream

your choice of pasta

1/2 cup halved cherry tomatoes

1/4 cup halved snow peas

grated parmesan & fresh coriander leaves to garnish

Place a large pot of water on the stove to boil. Meanwhile, fry Coriander & Almond Paste in a heavy based pan till fragrant. Add chicken and stir fry until chicken is completely coated. Add cream and bring to the boil then reduce to a simmer immediately. Add pasta to previously prepared boiling water, add 1 tsp salt per litre.

Cook as per pasta instructions. While pasta cooking, add cherry tomatoes and snow peas to creamy chicken. Once tomatoes and snow peas have warmed through remove pan from heat. Add cooked drained pasta to creamy chicken pan and incorporate. Served topped with grated parmesan and fresh coriander leaves.

Enjoy!

