



Creamy Chicken Paprika Pasta

(serves 4-6)

Ingredients:

4 chicken fillets
3 garlic cloves, finely chopped
1 small cup white wine
500ml cream
1 tablespoon Dijon mustard
2 tablespoons paprika
1 small jar sundried tomatoes, chopped
1 handful fresh spinach
100g parmesan cheese, grated
Pasta
Salt and pepper
Butter

Method:

Cut the chicken fillets into large pieces.
Put some butter in a frying pan and add the chicken pieces.
Fry until the chicken is cooked through, then remove from the pan.
Add the chopped garlic cloves to the pan and fry for a minute.
Add the white wine and allow to cook for another few minutes.



Add the cream, grated parmesan, Dijon mustard and paprika, and stir.

Place the chopped sundried tomatoes into the pan with the spinach.

Season with salt and pepper and mix together.

Put the chicken back in the pan and heat through over a gentle heat.

Serve over cooked pasta.

Enjoy!