

# Chicken in creamy garlic sauce with mustard, baby spinach, sun-dried tomatoes, tagliatelle with butter |

**Recipe for 4 portions**

## **Description**

A quick and easy dish that will satisfy everyone !

## **Note**

For fresh pasta cooking time is only 3 to 4 minutes

## **Ingredients**

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- 400 Gr Chicken breast
- 250 Ml Chicken stock
- 1 Tsp Garlic powder
- 4 Tbsp Grated parmesan
- 2 Handful(s) Baby spinach
- 100 Gr Sundried tomatoes
- 200 Ml 35% cooking cream
- 2 Tbsp Dijon mustard

### Pasta

- 300 Gr Tagliatelle
- 2 Unit(s) Green onion

## **Preparation**

- Preparation time **45 mins**

### Chicken

In a large pot, with a dash of olive oil, cook the chicken for about 2 min on each side. Season with salt. Add in the mustard off the heat and mix in with the chicken. Remove the chicken from the pot and put aside.

In the same pot, pour the chicken stock, garlic, cream and parmesan cheese. Whisk the cream while cooking at high heat until the mix thicken.

Lower the heat at medium, add the spinach and the tomatoes. Let cook for few minutes and add back the chicken in the sauce. Keep cooking for 5 minutes at low heat.

### Tagliatelle

In a pot of salted boiling water, cook your pasta according to the instructions (usually about 6 to 8 minutes).

Drain and quickly rinse under a bit of cold water to stop the cooking process.

Just before serving add a big spoon of butter and pepper.

### Plating

Arrange the pasta in a shallow bowl and make a nest of pasta using your ladle.  
In the nest pour some chicken with the creamy sauce. Pour a bit of sauce on the pasta as well.  
Garnish with green onions.

**Bon appétit!**