

# CREAMY CHICKEN AND SUN-DRIED TOMATO PASTA

🕒 30 minutes 🧑 4



## INGREDIENTS:

500 g skinless chicken breast fillets, cut into pieces (2-3 cm)  
butter/ oil to cook  
1 onion, finely chopped  
2 garlic cloves, crushed  
¼ - ½ fresh red chilli, deseeded and finely chopped  
100 g sun-dried tomatoes, chopped  
½ teaspoon salt  
250 g pouring (whipping) cream  
80 g white wine  
1 tablespoon chicken stock paste/ powder  
500 g penne pasta  
some basil leaves, chopped

1. Heat up water for pasta in a large pan. Add salt when water is boiling.
2. In a large skillet, cook chicken pieces in butter/ oil on high-medium heat for about 4 minutes, then season with salt and set aside in separate dish.
3. Put penne pasta into boiling water and cook until pasta is al dente.
4. In the same large skillet you used before, cook onion, garlic, chilli and sun-dried tomatoes in butter/ oil on high-medium heat for about 1 minute.
5. Add cream, wine and chicken stock and bring to boil. Reduce temperature to simmer and add back in reserved chicken. Cook for 5-10 minutes, until pasta is ready.
6. Drain pasta and mix with the sauce. Garnish pasta with fresh basil leaves before serving.