



## Creamy chicken, walnut & mushroom pasta

### Ingredients

- 250 g fettuccine
- 1 tbsp Oil
- 400 g Chicken breast, sliced thinly
- 1 Onion
- 1 tsp Garlic Puree
- 100 g Button mushrooms
- 0.5 cup White Wine
- 0.5 cup Thickened Cream
- 0.25 cup Water
- 1 pkt MAGGI Mushroom Soup
- 50 g Walnuts
- 50 g Parmesan cheese, finely grated

### Instruction

1. Cook fettuccine following packet directions, drain and keep warm
2. Meanwhile, heat oil in a large frying pan. Add chicken, cook until browned. Add onion, garlic and mushrooms, cook for 1 minute. Add wine, simmer for further 1 minute.
3. Combine cream, water and MAGGI Mushroom Soup Mix. Add to pan, bring to the boil, stirring. Remove from heat and stir in walnut pieces, parsley and grated parmesan cheese.
4. Pour sauce over drained pasta, stir through and serve.

### Nutrition

Carbohydrates	58.32 g
Energy	633.36 kcal
Fats	24.4 g
Protein	38.79 g

🕒 27 Minutes

⊕ 4 portions