Main dishes / Belgium

short pasta with chicken breast and mushrooms · Belgium

A modern Belgium-inspired noodle or pasta dish with cultivated mushrooms and chicken breast.

Time 35 min **Servings** 4

What you'll need.

- ☐ 150 g onion
- ☐ 320 g short pasta
- ☐ 500 g cultivated mushrooms
- ☐ 2 g dried thyme
- ☐ salt and pepper to taste
- ☐ 30 ml neutral cooking oil
- ☐ 500 g chicken breast
- ☐ 20 g wholegrain mustard
- ☐ 10 g fresh parsley

Let's make it.

01 Cook the short pasta according to the packet. Reserve a cup of cooking water, then drain.

02 Clean the cultivated mushrooms and cut into small, even pieces. Finely chop the onion.

03 Heat the oil and soften the onion for five minutes. Add the cultivated mushrooms and cook for a few minutes. Add a splash of cooking water, cover and cook until the vegetable is tender.

04 Cook the chicken breast in a separate frying pan until the centre reaches at least 74°C.

05 Combine everything in the pan, loosening with cooking water if needed. Stir in the wholegrain mustard, dried thyme, fresh parsley and taste before serving.

AI-developed, not kitchen-tested.

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