one pot pasta with chicken strips

30 Min.

with meat

Zutaten 4 Personen

400 g	corn-fed chicken breast filet
2 tbsp	rapessed oil
100 g	sugar snap peas
100 g	green beans
450 g	pasta
1 l	vegetable broth
1 package(s)	Petrella Spring Onion (125 g)
100 ml	milk
1 tsp	lemon juice
some	salt and pepper
2	tomatoes

Petrella Produkte

Petrella spring onion

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30 Min.

with meat

So wird's gemacht

1. Vegetable broth, pat the chicken breast dry, cut into strips, and sauté in a hot pot with oil. Then remove the meat from the pot.
2. Wash the sugar snap peas and beans, and cut them into wide strips.
3. Add the strips to the pot with the noodles and vegetable broth, bring to a boil, and let simmer lightly for about 15-17 minutes. Stir occasionally.
4. Petrella Mix spring onions with milk and lemon juice, season with salt and pepper, and then add the chicken strips.
5. Wash the vine tomatoes, quarter them, remove the soft insides, and dice the tomato flesh.
6. Distribute the pasta onto plates and sprinkle with diced tomatoes.