

Chicken Linguine

INGREDIENTS

Linguine pasta

Chicken breast

Cherry tomatoes

Onion

Green onion

Garlic

Mushrooms

Green pepper

Garlic powder

Ground black pepper

Heavy cream

Parmesan cheese

Arugula

White truffle oil

DIRECTIONS

Boil water for your pasta and start cooking that. Linguine pasta takes about 10 minutes to become al dente.

While the pasta is cooking, slice and cook the chicken breast. As it's cooking, season the chicken with the garlic powder and black pepper. When the chicken is almost done cooking, add in the chopped onions and garlic, sliced mushrooms and green pepper.

Let the veggies simmer together with the chicken to bring the aromas out. Once you feel it's just about done, quickly add in the chopped green onion and cherry tomatoes. Let this simmer for a very short amount of time.

Add in the cream and some white wine. Add in the amount you feel like you need for the amount of pasta you've have cooked. I let that simmer to colour it up and cook it of course.

Plate your linguine pasta and then pour the sauce on top. Top the dish off with baby arugula and parmesan cheese and then drizzle white truffle oil for an aromatic kick.