



Ingredients:-

Cooked Chicken, chopped
1 medium Onion, diced
2 cloves of Garlic, minced
Chicken stock
Mushrooms, roughly chopped
Frozen Peas
Milk
2 tbsp of Creme Freche
Cheese, grated
Salt & Pepper
Italian style grated Cheese to garnish

Method:-

- (1) Fry the Onion until translucent, add the Garlic and cook for 2 minutes on a lower heat.
- (2) Add the Mushroom and Chicken stock and simmer.
- (3) Add the Milk, Chicken and Peas and simmer.
- (4) Season with Salt & Pepper.
- (5) Stir in the Creme Freche followed by the grated Cheese and simmer until the Cheese has melted.

We served ours on a bed of Chinese Rice Noodles as a change from Gluten free Pasta which worked equally well. This dish was inspired by Sue's Chicken Skillet Pasta, which was a great seller when we were at The Inn on The Green a couple of years ago.