



Smoked Chicken & Sea Shell Pasta Cream

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425g Urban Appetite White Wine & Lemon
Cream Sauté Sauce

2 cups sea shell pasta

300g smoked chicken breast, diced fine

2 handfuls, freshly grated parmesan plus extra
for topping

1 small handful of parsley leaves, chopped fine

Heat the oven on the grill setting to high. Cook
the pasta in plenty of simmering water for 9
minutes. Drain well then pour into a large
mixing bowl. Meanwhile, heat the Urban
Appetite

Lemon & Cream Sauté Sauce in a small pot.

When hot, pour the sauce over the pasta and
add the smoked chicken, parmesan and parsley.

With a large spoon, stir to combine.

Transfer to a medium-sized baking dish. Top
with extra grated parmesan. Grill for 10-15
minutes until the cheese on top turns golden
brown.

