

# Chicken, Leek and Tarragon Pasta



Serves: 2

Time: 25 min

## Instructions

- 1:**  
Heat 2 tbsp oil and cook leeks for 10 minutes.
- 2:**  
Cook pasta in salted water according to packet instructions.
- 3:**  
Remove leeks, add 1 tbsp oil and fry chicken until browned.
- 4:**  
Return leeks to the pan, add wine and cook for 2 minutes, then add tarragon, a splash of pasta water, cream cheese and half the parmesan.
- 5:**  
Season with salt and pepper, and add the cooked pasta, and sprinkle with remaining parmesan.

## Notes

The leeks can be replaced with onions or finely shredded cabbage.  
For a spicy kick, stir some wholegrain mustard into the sauce.

## Ingredients

- 2**  
Chicken breasts, cut into strips
- 25g**  
Grated parmesan cheese
- 2**  
Leeks, trimmed and sliced thinly
- 3 tbsp**  
Vegetable oil
- 2 tbsp**  
Chopped fresh tarragon
- 200g**  
Tagliatelle
- 125ml**  
White wine
- 100g**  
Cream cheese
- To taste**  
Salt and freshly ground black pepper