

Fussili with Chicken in Tomato Sauce



This recipe will serve 4 people

Ingredients

1 x 15ml (1 tbsp) of Olive Oil
500g (1lb 4oz) of Chicken Breast
2 cloves of garlic
400g of chopped tomatoes
1 x 15ml (1 tbsp) tomato puree
4 spring onions, finely chopped
100g of sliced mushrooms
100g (4oz) of frozen peas, defrosted
2 x 15ml (2 tbsp) fresh basil, finely chopped
2 x 15ml (2 tbsp) fresh parsley, finely chopped
Salt & pepper
300g (12oz) Juvela Gluten Free Fusilli

Method

- 1 Heat the oil in a large pan.
2. Add the chicken and cook for 5 - 10 minutes, until browned.
3. Then stir in the garlic, tomatoes and the tomato puree, spring onions, mushrooms and peas and then simmer gently for about 10 minutes.
4. Then add the basil and parsley and season well.
5. Prepare the fussili following the cooking instructions on the packet.
6. When the fussili is cooked, drain it well and transfer to serving dishes.
7. Spoon the sauce over the pasta and serve immediately.