



Red chicken pasta with cheese



Ingredients

- 300 gram pappardelle or pasta of your choice
- 300 gram of smoked chicken
- 6 shallots
- 3 leek stalks
- 200 gram Henri Willig cheese of your choice (think paprika, pesto, herbs/garlic)
- 1 Henri Willig Roasted Tomato
- Frying butter
- Fresh Herbs

Preparation

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Cut the leeks into half rings and wash them. Clean and roughly slice the shallots and dice the smoked chicken. Meanwhile, bring water to the boil and cook the pasta in it until tender. Heat the butter in a frying pan until golden brown, fry the leeks and shallots and let them stew gently until tender, then add the diced smoked chicken and let everything heat through. Drain the cooked pasta in a colander and remove the stewed leeks, shallots and chicken from the heat. In a bowl, mix the warm pasta, stewed shallots, leeks and chicken. Spoon the contents of Henri Willig Roasted Tomato over this and mix everything together. Serve the pasta on a platter and garnish with fresh herbs and grated Henri Willig cheese.
