



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

Enjoy this delectable red chicken pasta with Henri Willig cheese of your choice. Delicious smoked chicken, leeks, shallot and a touch of Roasted Tomato make this pasta unique and delicious. Plus, you can add your favourite Henri Willig cheese to make the flavour even richer. A simple, tasty dish that is quick to put on the table.

Preparation

- 1: Cut the leeks into half rings and wash them clean. Clean and roughly slice the shallots and dice the smoked chicken.
- 2: Meanwhile, bring water to the boil and cook the pasta in it until tender.
- 3: Heat the cooking butter in a pan until golden brown, fry the leeks and shallots in it and simmer until tender, then add the diced smoked chicken and let everything heat through.
- 4: Drain the cooked pasta in a colander and remove the braised leeks, shallots and chicken from the heat.
- 5: 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.
- 6: Serve the pasta on a platter and garnish with fresh herbs and grated Henri Willig cheese.

Ready to make red chicken pasta with cheese?

Serve this pasta with a touch of grated Henri Willig cheese and fresh herbs to give yourself an extra treat. A delicious main dish for four people, ideal for a weekday meal or a special occasion. Join us to discover what the perfect combination of chicken, cheese and pasta tastes like.