



Fettuccine with Chicken, Crushed Peas and Mascarpone

450g San Remo Traditional Egg Fettuccine
150g mascarpone
1 cup frozen peas
2 chicken breast fillets, thinly sliced
1 brown onion, diced
2 tablespoon butter
1 tablespoon olive oil
½ cup cream
2 garlic cloves, finely chopped
¼ cup chopped flat leaf parsley
¼ cup Verjuice
salt and pepper

Cook pasta according to packet directions.

Heat 2 tablespoon of butter and 1 tablespoon olive oil in a large frying pan on medium heat. Add onion, garlic and chicken. Sauté until chicken is cooked. Season with salt and pepper. Add peas and slightly crush in pan with a spoon. Deglaze pan with verjuice and add mascarpone and cream. Turn heat down to simmer. Reduce sauce by half and then add parsley and pasta and toss. Serve with grated parmesan.

