

— make at home —

Poachers smoked chicken pasta  
with lemon, tarragon and walnuts



*Try this with your family  
and friends to create a  
delicious shared story.*



— creating delicious stories, at home —



## Poachers smoked chicken pasta with lemon, tarragon and walnuts

### Ingredients

- 200g Poachers smoked chicken breast  
with tarragon and lemon zest, sliced
- knob of butter and drizzle of oil for frying
- sea salt flakes
- 350g tagliatelle pasta
- 1 clove fresh garlic, crushed
- 200g tenderstem broccolini, cut into florets
- 100g creme fraiche
- 40g parmesan, finely grated
- 60ml liquid chicken stock
- 50g walnut kernels roasted and chopped

### Method

In a large, non-stick frying pan, brown the chicken and garlic with a knob of butter and drizzle of olive oil. Boil the tagliatelle in salted water. For the last three minutes of cooking, add the tenderstem broccolini. Drain and toss in the pan used for browning the chicken along with the creme fraiche, parmesan and chicken stock. Mix well over a medium to low heat until warmed through and the cheese has melted into the sauce. Serve the pasta tossed with walnuts and seasoned with sea salt flakes.

Serves 4

