



Creamy Mushroom Pasta with Chicken Meatballs

Ingredients

- 500 g Minced Chicken
- 0.5 cup Breadcrumbs
- 1 tsp Mixed Herbs
- 1 tsp Chilli Flakes
- 1 cube MAGGI® Chicken Stock Cube
- 2 cloves Garlic
- 1 Carrot
- 2 Stalks Basil
- 250 g Spaghetti
- 1 tbsp Unsalted Butter
- 1 tbsp Olive Oil
- 3 cloves Garlic
- 200 g Fresh Button Mushrooms
- 0.5 cup Cooking Cream
- 2 tbsp Parsley
- 1 cube MAGGI® Chicken Stock Cube
- 200 ml Water
- 5 g Black Pepper
- 50 g Parmesan Cheese

Instruction

1. Firstly, prepare the meatballs by combining all the ingredients together. Roll the mince mixture and form into balls.
2. Pan-fry the meatballs until golden brown for about 8-10 minutes. Set aside.
3. You can now prep the pasta. Add $\frac{1}{4}$ teaspoon of salt to a large pot of water and bring it to a boil. Cook the pasta in it according to the instructions on the packet.
4. When the pasta is cooked, drain and set aside. Toss it with a little olive oil to prevent the pasta from sticking together.
5. Heat olive oil and butter in a saucepan. Sauté chopped garlic until slightly brown and then, add in the mushrooms and cook until tender.
6. Next, pour in cream, add in MAGGI® Chicken Stock Cube and water. Let the mixture simmer for 5 minutes. Season with ground black pepper, add chopped parsley if desired and give it a quick stir before turning off heat.
7. Toss in pasta, the chicken meatballs and coat with pasta sauce.
8. Divide pasta into individual plates, sprinkle with additional chopped parsley if desired and sprinkle a fine grating of Parmesan cheese. Enjoy!

Nutrition

Carbohydrates	42.84 g
Energy	409.57 kcal
Fats	16.3 g
Protein	23.27 g

47 Minutes

6 servings