

## 19. *Fettuccine, Chicken, Mushroom & Avocado Pasta*

### Ingredients:

- 1½ tablespoons olive oil
- 500g (about 2 single) chicken breast fillets
- Salt & freshly ground pepper
- 400g flat mushrooms, sliced
- 2 garlic cloves, crushed
- 1 cup (250ml) Campbell's Real Stock Chicken
- 1 cup (250ml) pouring cream
- 1 tablespoon wholegrain mustard
- 350g fettuccine
- 2 avocados, sliced
- 2 tablespoons fresh dill sprigs
- Mixed salad, to serve

### Directions:

1. Heat 2 teaspoons of the oil in a large non-stick frying pan over medium heat. Season chicken with salt and pepper. Add to pan and cook for 4 minutes each side or until cooked. Transfer to a plate.
2. Heat remaining oil in the pan over high heat. Add mushrooms and garlic. Cook, stirring often, for 5-6 minutes or until tender. Stir in stock, cream and mustard. Bring to the boil. Reduce heat to medium and simmer for 12-15 minutes or until sauce reduces and thickens slightly.
3. Meanwhile, cook pasta in a large saucepan of salted boiling water following packet directions, until al dente. Drain well and return to the pan.
4. Slice chicken across the grain. Add the chicken and sauce to the pasta. Toss until well combined. When ready to serve carefully add the avocado, garnish with dill, and season with salt and pepper.
5. Serve with a salad.