

We?re avoiding Lactose at the moment as it?s causing Sue issues. So this recipe is far from traditional. But it was really tasty.

## **Ingredients:-**

475g of Inner Breast fillets, cut in half

1 Small Onion,diced

3 Cloves of Garlic, minced

200ml of Chicken Stock

3 Tbsp of Yogurt

5 Mushrooms, sliced

A handfull of Spinach Leaves

A dish of White Wine

Salt & Pepper

2 Tbsp of Italian style Crated Hard Cheese

Fresh Parsley to garnish

Bacon & Cheese seasoning to garnish

Pasta of your choice (Gluten free for us)

Oil to fry

## Method:-

- (1) Fry the Onion and Garlic until softened.
- (2) Add the Chicken and fry until it is cooked through, stirring as required.
- (3) Add the Mushrooms and Spinach, season with Salt & Pepper.

- (4) Boil the Pasta until it still has a little bite, drain and set aside.
- (5) Add the Wine & Stock and allow to simmer.
- (6) Stir in the Yogurt and half of the grated hard Cheese.
- (7) Allow to simmer for a few more minutes.
- (8) Stir in the Pasta over a low heat, until it is heated through.
- (9) Garnish with the remaining grated hard Cheese, Parsley and Cheese & Bacon Seasoning.

We generally make our own seasoning mixes but the Cheese & Bacon seasoning was really good. The taste of Bacon in a jar!