

# PERI-LEMON CHICKEN PASTA

Serves 4

Hands-on time: 5 minutes

Hands-off time: 15 minutes

## INGREDIENTS

2 cups Fatti's & Moni's Bellissimo Farfalle Pasta Bows

1 tsp butter

¼ cup (60ml) store-bought peri-peri sauce

¼ cup (60ml) lemon juice, plus 1 tsp lemon zest

1½ cups leftover cooked chicken, chopped

1 cup (125g) grated mozzarella cheese

1 cup baby spinach, optional

## Serving suggestion:

Fresh parsley, chopped

## METHOD

1. Allow the Fatti's & Moni's Bellissimo Farfalle Pasta Bows to boil in 2 cups of water until al dente for about 6-8 minutes.
2. In a medium pot, add ¼ cup of pasta water, the butter, peri-peri sauce, lemon juice and lemon zest, chopped chicken and grated cheese. Simmer the sauce for 4-5 minutes or until thickened. Any peri-peri sauce heat level can be used. *\*Chef's Tip: Using Pasta Water thickens the pasta sauce.*
3. Strain off the rest of the pasta water and stir the cooked pasta through the thickened sauce.
4. When combined, fold through the baby spinach and cook for a further 2 minutes.
5. Sprinkle over chopped parsley then serve the pasta immediately and ENJOY!