

 4 persons

 15 minutes

 20 minutes

Poulet à la crème

Classic comfort food I had at my bestfriend's once when I was in high school. They made it with escalope (chicken schnitzel), which was delicious but quite heavy. I opted for the grilled chicken version, with angel hair pasta: my favourite.

INGREDIENTS

- ½ kg chicken breast
- 500 ml heavy cream
- 5 cloves of garlic
- 1 large white onion
- 2 tbsp olive oil
- 1 tbsp butter

SPICES

- 1 tsp salt
- 1 tsp black pepper
- 1 tsp cinnamon
- 1 tbsp oregano
- 2 tbsp italian herbs
- a pinch of nutmeg

EXTRAS add your touch!

- parmesan
- mushrooms
- green onion
- leeks
- bacon
- lemon juice

STEP BY STEP

1. Marinate the chicken with the olive oil and spices below & let it sit while you chop up the garlic and onion into thin slices (and whatever else you want to add).
2. Heat up the pan on medium to high heat and start by sizzling the chicken. Once it's cooked, add in the garlic and onion (and co.) and stir until you notice the chicken browning.
3. Add in your heavy cream all at once, and lower the heat when it starts to bubble. Be careful, you don't want it to split. Stir until it thickens, then switch off the heat. Add some extra black pepper or oregano to garnish.
4. When the water reaches its boiling point, salt generously then add in your pasta. Stir to detangle and cook as per package instructions.
5. Drain the pasta, add in the butter, mix and you're done!



 @helenapproves

 helenahomsi.com