

CREAMY SMOKED CHICKEN PASTA

Serves 4 – Delicious comfort food for a cold Winter night



Ingredients

- 1 Double pack of **smoked chicken breasts**, cut into pieces
- 3 Garlic cloves, crushed
- 300ml Crème Fraîche
- 1 tsp Dried Tarragon
- 500g Pasta
- 1 Lemon, juiced

Place the **smoked chicken** pieces in a large pan. Add the garlic, crème fraîche and tarragon and cook gently over a low heat for 8 -10 minutes until heated through. Season to taste with **Halen Môn sea salt** and a twist of black pepper.

While the sauce is simmering, cook the pasta in salted water. Drain the pasta and add it to the sauce with a tiny bit of its cooking water to loosen the sauce if necessary.

Add the lemon juice and serve.