

CREAMY SMOKED CHICKEN PASTA

Delicious comfort food for a family night

Serves 4

Ingredients

2 [Smoked Chicken Breasts](#), cut into pieces

500g Pasta

300ml Crème Fraîche

1 Lemon, juiced

3 Garlic cloves, crushed

1 tsp Dried Tarragon

A pinch of [Halen Môn Sea Salt](#) and black pepper



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 to serve - enjoy!