

Sundried Tomato and Chicken Pasta

Ingredients

- 2 large chicken breasts, thinly sliced
- 1 small red onion, sliced
- 1 cup chicken stock
- 4 tablespoons <u>Wild Appetite Sundried</u> <u>Tomato Mustard Sauce</u>
- 1/2 cup semi dried tomatoes, chopped
- ½ cup sour cream
- 500g dried penne pasta
- ¼ cup torn basil
- sea salt and black pepper

Method

Fry chicken and red onion for 5 minutes or until chicken is cooked. Cook the pasta until al dente and drain. While the pasta is cooking heat the stock. Add the mustard sauce, semi dried tomatoes and warm through. Stir in sour cream, chicken and onions and season to taste. Mix the sauce with the pasta and sprinkle with the basil.

