



After a perfect afternoon with my closest girlfriends and a fantastic movie later, not meal was more befitting to end my day than my creamy chicken meatball & mushroom pasta! <3



### Ingredients

100 g of shell pasta	1/2 a teaspoon of finely chopped rosemary
Minced chicken (or chicken breast,cubed)	3 cloves of garlic, minced
12 button mushrooms	1/2 teaspoon of royco
Lemon zest 1/2 a teaspoon of lemon zest	½ teaspoon of black pepper
	White onion finely chopped

### Method

In a sauce pan, put your pasta to boil. Once it is done, remove from the heat, and drain the excess water. Run the pasta over some cold water then set aside.

In another sauce pan, add your rosemary, garlic, onion. Once fragrant, add the minced chicken balls together with the royco, black pepper and the lemon zest. Let this cook for about 5 minutes then add the heavy cream and the mushrooms. Once the chicken is cooked through, add the pasta and mix it in until it is coated completely in the creamy chicken mushroom sauce. Let this stay on the heat for about 2 minutes then serve!



SERVE WITH: some warm milk, tea or coffee

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This recipe was brought to you by Kaluhi's Kitchen from: <http://www.kaluhiskitchen.com/creamy-chicken-mushroom-creamy-pasta/>