

Daniel's Tarragon Chicken

Daniel Podgorski, Assistant Cook at the Cricketers,

Weston

This is a really simple but really delicious dish. It is quick to prepare and it is ready as soon as the pasta is cooked....

Serves 2

2 skinless chicken breasts

2 dessert spoons chopped fresh tarragon

Juice of 2 Lemons

400ml Double Cream

Knob butter

Chilli powder

6 nests tagliatelle

*Cut chicken into strips and mix with half of lemon juice, paprika &
tarragon*

*Put knob of butter in large frying pan and fry chicken until just
cooked*

Add double cream and chilli powder (to taste)

*Bring up to bubbling, add rest of lemon juice then pour over cooked
pasta*

Serve with Garlic Bread