



The Savory Supe

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Windsong Farm Golf Club



This is a great meal that is quickly prepared with leftover chicken from the night before. With leftovers, prep time is about 5-7 minutes and cook time is approximately 6-8 minutes. Add 10 - 15 minutes if using fresh chicken and/or roasting your own red peppers.

What you will need:

- 1 pound package of fettuccine
- 1 cup heavy cream
- 2 tablespoons of Dijon mustard
- 2 cups shredded chicken (cooked)
- 1/2 cup chopped and roasted red pepper

Fettuccine in Creamy Mustard Chicken Sauce



Cook fettuccine in a large pot of boiling, slightly salty water. Cook until noodles are just tender. Drain and rinse pasta in fresh hot water. Return to pot.

Add the heavy cream and mustard to the pot. Cook this over medium heat stirring or tossing regularly. After two minutes the pasta and sauces should be well mixed. Add the chicken and roasted peppers. Heat thoroughly and serve.

For an added twist you can use flavored or colored pasta, such as spinach fettuccine. You can also use turkey or pheasant as a substitute for the chicken.

Enjoy!

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