



READY TO COOK
BY HARRIS FARM

CREATE THIS MEAL WITH...
DAVE'S RECIPE BOX

CHICKEN, CORN, MUSHROOM & CHEESY CHEDDAR PENNE



PREP
15 min



COOK
25 min



SERVES
4

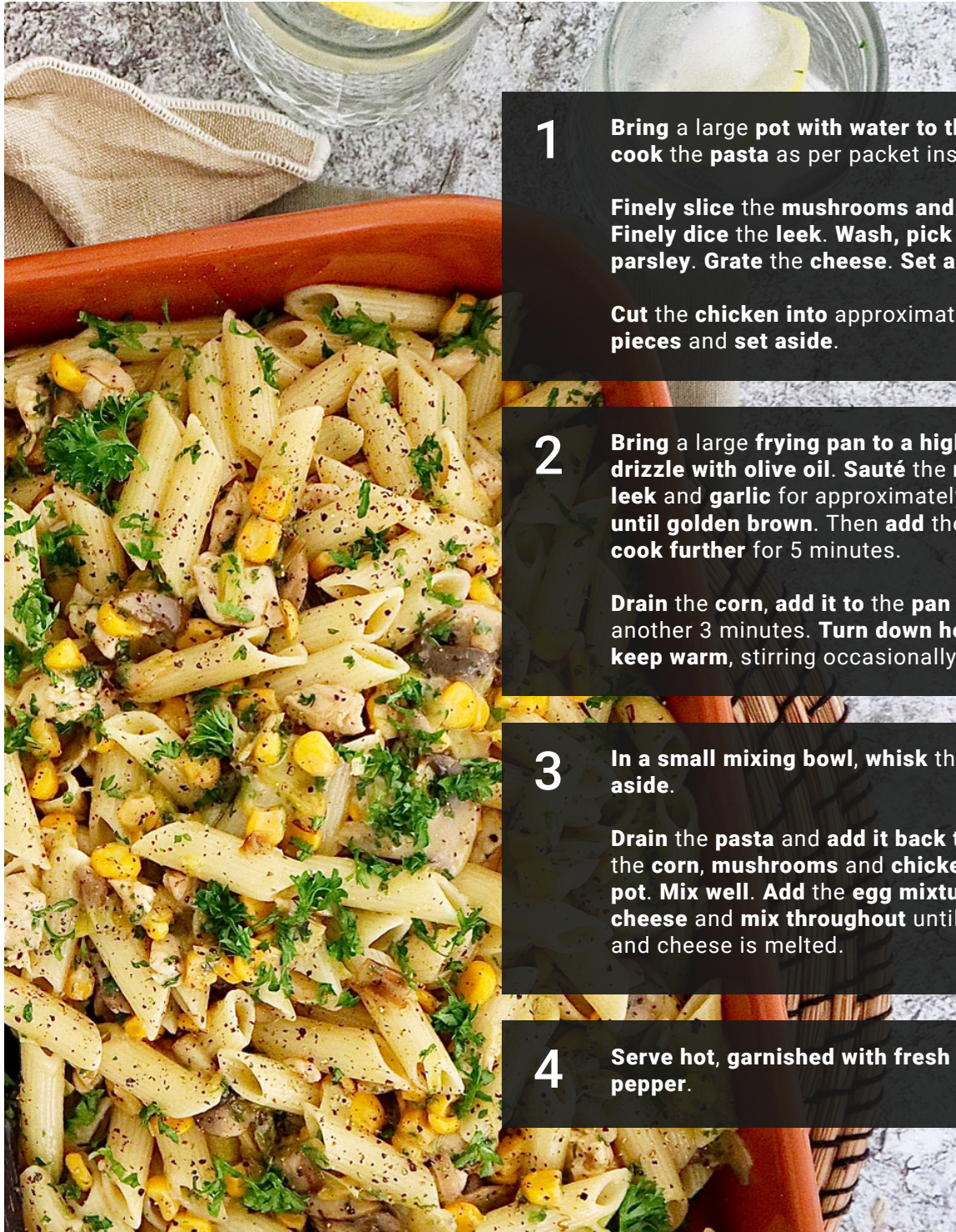
INGREDIENTS:

- > 180g Swiss Brown Mushrooms
- > 1 Leek
- > 3 Garlic Cloves
- > 1 Parsley Bunch
- > 400g Chicken
- > 350g Sweet Corn
- > 500g Penne Pasta
- > 2 Eggs
- > 200g Organic Cheddar Cheese

WHAT YOU'LL NEED FROM YOUR PANTRY:

- > Olive Oil
- > Salt and Pepper

METHOD – GET COOKING!



1

Bring a large pot with water to the boil and cook the pasta as per packet instructions

Finely slice the mushrooms and garlic. Finely dice the leek. Wash, pick and chop the parsley. Grate the cheese. Set all aside.

Cut the chicken into approximately 2cm pieces and set aside.

2

Bring a large frying pan to a high heat and drizzle with olive oil. Sauté the mushrooms, leek and garlic for approximately 5 minutes until golden brown. Then add the chicken and cook further for 5 minutes.

Drain the corn, add it to the pan and cook for another 3 minutes. Turn down heat to low and keep warm, stirring occasionally.

3

In a small mixing bowl, whisk the eggs and set aside.

Drain the pasta and add it back to the pot. Add the corn, mushrooms and chicken mix to the pot. Mix well. Add the egg mixture, parsley, cheese and mix throughout until combined and cheese is melted.

4

Serve hot, garnished with fresh cracked pepper.

CHEF'S TIPS FOR COOKING AND LEFTOVER...

- Make sure to add the eggs while heat is turned off to avoid scrambling the eggs. It should melt into a sauce with the cheese.

For more recipe ideas, check out our website: <https://www.harrisfarm.com.au/recipes>



FEEDBACK OR QUESTIONS?

Shoot us an email at:
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