

Mill Creek Sweet Pea Spaghetti with Roasted Chicken and Shallots, Finished with Parmesan Cream and White Pepper

Required Ingredients

Part A

Spaghetti 300g

Part B

Mill Creek Peas (blanched)	200g
Roasted Chicken Thigh	200g
Roasted Shallots	4
Garlic, minced	½ tsp
Whip Cream	100 mL
Pork Stock	150 mL
Parmesan, grated	50 mL
Butter	2 Tbl
White Pepper	1 tsp

Steps:

1. Boil the pasta in a large pot of water that is seasoned with salt. Strain and reserve – do not rinse with cold water.
2. When the pasta has cooled enough to handle (still warm), drizzle and incorporate 2 Tbs. of olive oil so that the pasta will not stick.
3. In a large non-stick frying pan, combine all of the ingredients, except for the butter. Heat the pan over med-high heat, gently stirring to incorporate all of the ingredients, as the liquid portion (the cream and stock) reduce in volume and thicken.
4. When the liquid portion has reduced in volume--by half--add in the butter and continue stirring and flipping the mixture so that the sauce thickens.
5. Remove from the pan and plate.
6. Garnish with more grated parmesan and serve. Enjoy!