



Rosemary & garlic roast chicken, with pappardelle, feta & avocado

SERVES 8 | PREP TIME 15 mins | COOKING TIME 6 mins

6 shallots, chopped
1/2 bunch rosemary
100g clarified
Western Star Butter
800g roast chicken, shredded
5 garlic cloves, sliced

800ml **Anchor Extra Yield Cooking Cream**
800g pappardelle, al dente
320g **Mainland Feta**
2.5 avocados, diced

In a saucepan, sauté shallots and rosemary in clarified **Western Star Butter** for 2-3 minutes. Add shredded roast chicken and garlic, toss to combine. Add **Anchor Extra Yield Cooking Cream** and pasta, and bring to the boil.

Remove the pan from the heat, check the seasoning then portion into each serving dish. Garnish with fresh avocado and **Mainland Feta**.



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