Pasta with strips of green asparagus, tomatoes and cooked Chicken fillet strips

10 persons



Ingrediënten

- 1 kg Chicken fillet strips
- 600 g tagliatelle
- 2 bunches of green asparagus
- Olive oil
- 5 tomatoes
- A few sprigs rosemary
- 2 cloves garlic
- Parmesan cheese
- Pepper & salt

Bereiding

Cook the tagliatelle in salted water until “al dente” and refresh.

Wash the green asparagus and cut off the hard part. Slice the green asparagus with a peeler. Sprinkle the asparagus strips with olive oil and season with pepper and salt. Grill briefly on the BBQ.

Scald and peel the tomatoes, cut them in 4 and remove the seeds. Now cut the tomatoes into strips.

Place the pan on the BBQ and pour in a good dash of olive oil. Crush the garlic cloves and add the sprigs of rosemary. Let it cook a little so that the oil can absorb the flavours.
Fry the Chicken fillet strips in the olive oil.
Add the pasta and mix.

Serve the dish on a plate and finish with the green asparagus strips, de tomatoes, a few sprigs of rosemary and flakes of Parmesan cheese.

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