



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.

Meer lekkere recepten op [Volys.be](https://www.volys.be)!

Volys - Oudstrijderslaan 11, B-8860 Lendelede, Belgie
Tel: (32) (0)51 335020 - Fax: (32) (0)51 314815 - www.volys.be - info@volys.be