



# Skinless Chicken Cabanossi

## Mario's Mushroom & Chicken Cabanossi Delight

Serves 2

Preparation: 10mins

Cooking Time: Approx 10 mins

### Ingredients:

375g Large Penne  
2 teaspoons olive oil  
200g Sliced button mushrooms  
150ml Cream  
½ Cup White Wine  
100g Mario's Skinless Chicken Cabanossi cut thin  
1 Cup Spinach Leaves wilted  
Continental parsley chopped  
Black Pepper to season

### Method:

1. Boil pasta according to instructions on packet.
2. Heat frypan with a little olive oil and add chopped button mushrooms and cook for 1 min.
3. Add Cream and white wine and simmer for 2-3 mins or until well combined.
4. Add thinly cut Mario's Skinless Chicken Cabanossi and heat through.
5. Turn heat to low and boil up spinach till slightly wilted.
6. Drain and then stir through spinach and chopped parsley.
7. You are now ready to serve!

### Hint:

Serve with crusty Pana De Casa bread.