

SPAGHETTI WITH CHESTNUT CHAMPIGNONS & BROCCOLI

2 persons / 522 calories per portion

Ingredients:

- 150 grams minced chicken
- 200 grams chestnut mushrooms
- 100 grams cherry tomatoes
- 1½ tablespoons olive oil
- 20 grams fresh parsley
- 200 ml tap water
- 35 grams spaghetti con fungi mix (bag)
- 150 grams spaghetti
- 200 grams broccoli



Preparation:

Cut the broccoli into small florets. Finely chop the parsley. Cut the cherry tomatoes in half. Cut the chestnut mushrooms into quarters, large versions into several pieces. Heat the oil in a frying pan and fry the minced chicken for 5 minutes over medium heat. Scoop the minced meat from the pan with a skimmer in a bowl. Bake in the remaining fat the mushrooms for 6 minutes over medium heat. Add the cherry tomatoes and fry for 3 minutes. Add the water, the mix and half the parsley. Bring to the boil and simmer for 5 minutes. Meanwhile, cook the broccoli in 5 minutes until al dente. Cook the spaghetti according to the instructions on the package. Mix the broccoli with the sauce and the minced meat and heat for 2 minutes. Mix the spaghetti with the sauce and sprinkle with the remaining parsley.