KIKKOMAN

Chicken Alfredo pasta with teriyaki sauce

Total time **25 mins** **10 mins** preparation time **15 mins** cooking time

Nutritional facts (per portion):
2,880 kJ / 688 kcal

Fat: **31.9 g** Protein: **47.7 g**
Carbohydrates: **51.8 g**

INGREDIENTS

4 portion(s)

500 g	chicken breast fillet
120 g	Kikkoman Teriyaki Wok Sauce with Roasted Garlic
1 tbsp	Kikkoman Toasted Sesame Oil
1 tbsp	butter
200 g	shiitake mushrooms (or mushrooms of your choice)
1	medium onion
1	garlic clove
200 g	cherry tomatoes
200 g	double cream
100 g	Pecorino cheese
0.25 tsp	freshly ground black pepper
0.25 tsp	cayenne pepper
500 g	linguine (or fresh ribbon noodles)
	A few basil leaves

PREPARATION

Step 1

500 g chicken breast fillet - **4 tbsp** Kikkoman Teriyaki Wok Sauce with Roasted Garlic **1 tbsp** Kikkoman Toasted Sesame Oil
Cut the chicken breast fillet into cubes or strips and marinate with the Kikkoman Teriyaki Wok Sauce with Roasted Garlic for about 5 minutes. Heat the Kikkoman Sesame Oil in a wok, fry the chicken breast for about 8 minutes and remove.

Step 2

1 tbsp butter - **200 g** shiitake mushrooms (or mushrooms of your choice) - **1** medium onion - **1** garlic clove - **200 g** cherry tomatoes
For the sauce, heat the butter in the wok. Cut the mushrooms into pieces approx. 2 cm in size. Dice the onion, finely chop the garlic and sauté both with the mushrooms in the heated butter for about 5 minutes. Add the tomatoes and sauté for another 3 minutes.

Step 3

200 g double cream - **4 tbsp** Kikkoman Teriyaki Wok Sauce with Roasted Garlic - **100 g** Pecorino cheese - **0.25 tsp** freshly ground black pepper - **0.25 tsp** cayenne pepper - **500 g** linguine (or fresh ribbon noodles)
Pour in the cream and the remaining Kikkoman Teriyaki Wok Sauce with Roasted Garlic then bring to the boil. Grate the Pecorino, stir it into the sauce and season with the black pepper and cayenne pepper. Cook the pasta according to the packet instructions.

Step 4

A few basil leaves
Mix the sauce with the pasta and chicken in the wok, arrange on plates, garnish with the basil and serve.