

PASTA WITH CHICKEN AND PEAS

IF:Gathering, April 2020

Ingredients

- 4 tbsp butter
- 1 medium yellow onion, diced
- 8 ounces chicken breast, cut into small pieces
- 1 cup fresh or frozen peas
- 1 cup heavy cream
- Salt and black pepper
- 2 pinches of ground nutmeg
- 1 lb fettuccine noodles
- 3/4 cup freshly grated Parmesan cheese, plus more for serving

INSTRUCTIONS

1. Melt butter in a heavy saute pan over medium-high heat. Add the onion and cook until translucent.
2. Add chicken to the pan and cook for about 5 minutes, or until chicken is cooked through.
3. Add peas to the pan and cook for 1 minute.
4. Add cream and simmer for 5 minutes, until sauce thickens slightly.
5. Season sauce to taste with salt, pepper, and nutmeg.
6. Meanwhile, bring a large pot of salted water to a boil. Add fettuccine noodles and cook until al dente.
7. Drain pasta and place noodles in a warm bowl.
8. Add half of the sauce and half of the cheese to the pasta, and mix well. Add remaining sauce to the bowl and top with remaining cheese.
9. Serve pasta with fresh bread and extra cheese, if desired.

AND LET US RUN WITH PERSEVERANCE THE RACE MARKED OUT FOR US, FIXING OUR EYES ON JESUS, THE PIONEER AND PERFECTER OF FAITH. FOR THE JOY SET BEFORE HIM HE ENDURED THE CROSS, SCORNING ITS SHAME, AND SAT DOWN AT THE RIGHT HAND OF THE THRONE OF GOD.

HEBREWS 12:1-2