

# Chicken Alfredo pasta with teriyaki sauce

Total time **25 mins** Preparation time **10 mins** Cooking time **15 mins**

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)**

<b>500 g</b>	chicken breast fillet
<b>120 g</b>	<u>Kikkoman Teriyaki Wok Sauce with Roasted Garlic</u>
<b>1 tbsp</b>	<u>Kikkoman Toasted Sesame Oil</u>
<b>1 tbsp</b>	butter
<b>200 g</b>	shiitake mushrooms (or mushrooms of your choice)
<b>1</b>	medium onion
<b>1</b>	garlic clove
<b>200 g</b>	cherry tomatoes
<b>200 g</b>	double cream
<b>100 g</b>	Pecorino cheese
<b>0.25 tsp</b>	freshly ground black pepper
<b>0.25 tsp</b>	cayenne pepper
<b>500 g</b>	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.