

## Spaetzle with vegetables and Chicken in creamy sauce

For the vegetarian version, the chicken breast fillet can be omitted.

### **Ingredients (4 people)**

600g chicken breast fillet  
1 onion  
300g mushrooms  
200g frozen peas  
1 bunch of parsley  
2 tbsp butter  
Salt and pepper  
Grated nutmeg  
200g cream  
200ml vegetable stock (instant)  
400g spaetzle



### **Preparation:**

1. rinse the meat with cold water, pat dry and cut into wide strips. Peel the onion, halve and cut into strips. Clean the mushrooms, rub with kitchen paper and cut into quarters. Defrost the peas. Finely chop the parsley leaves.
2. heat the butter in a large pan, fry the chicken breast strips in it, season with salt and pepper. Remove the chicken meat.
3. add the remaining butter to the pan and fry the onion and mushrooms. Pour in the cream and stock, add the peas, bring to boil and simmer for about five minutes. Add the spaetzle and meat, fold in. Season to taste with nutmeg and simmer for a further two minutes. Sprinkle the chicken pan with parsley and serve.

*Bon Appétit!*