

## Pasta with Chicken and leeks

Serve 2

Henri T. de Hahn

Pasta for two

1 leek white and light green parts

1 chicken breast cut into thin strips

¼ cup Chicken bouillon

¼ cup Heavy Cream

Pinch of cardamom seeds

1 tablespoon Butter for frying chicken

Salt and freshly ground black pepper

Capers

Parmesan



Photography: Henri T. de Hahn

1. Wash leeks thoroughly and cut them in thin strips
2. Cook leeks in butter over medium-low heat and do not let them get brown. They should feel “al dente” and maintain their crisp color
3. Set leeks aside and cook chicken strips (salt and pepper) with cardamom seeds. Chicken should be nicely grilled but not fully cooked
4. Fold chicken with leeks and cook moderately with cream and bouillon. Do not cook too long (3-5 minutes)
5. Cook pasta and drain when al dente
6. Add capers and cut dates in chicken mixture and serve over pasta with Parmesan.