

German Mustard Chicken Pasta

A comforting German-inspired dish combining juicy chicken, creamy eggs, and tangy mustard sauce over a bed of hearty oatmeal pasta.



Main Dish

German

30 min

Total time

Easy

Difficulty

400

kcal / serving

Ingredients

- 1 chicken breast, 1 egg, 1 tbsp mustard, 50g oatmeal pasta

Steps

- 1 Cook oatmeal pasta according to package instructions.
- 2 Season chicken breast with salt and pepper, then pan-sear until cooked through.
- 3 In a bowl, mix mustard with a beaten egg to create a sauce.
- 4 Pour the mustard sauce over sliced chicken.
- 5 Serve the chicken over the cooked oatmeal pasta.