

## Yogurt Carbonara with Grilled Chicken Salad

Difficulty level: 1/5

Preparation Time: 15 mins

Serves 2 persons



### Ingredients

1 cup 100 gram penne

#### A

5 tbsp Nestle Natural Set Yogurt

1/2 teaspoon garlic, minced

1/2 teaspoon black pepper, coarsely

2 tbsp parmesan cheese

1/2 teaspoon MAGGI CukupRasa

1 no Egg

1 tbsp parmesan cheese, garnish

#### B (Grilled Chicken)

2 teaspoon olive oil

300 g chicken breast, sliced 2 inch thick

2 tbsp Nestle Natural Set yogurt

1 teaspoon mixed herb

2 teaspoon Paprika

1 teaspoon MAGGI CukupRasa

#### Garnish

200 g mixed salad

### Directions



1. In a mixing bowl, mix all ingredient B and let it marinate for 10-15 minutes.
2. Boil penne, meanwhile in a bowl mix ingredient A until well combined
3. Once penne cooked, drain and stir in yogurt mixture. Stir well.
4. In a pan, grill chicken for 10 minutes each side or until cooked.

**Nutrition Information per serving**

Protein 65g

Carb 104g

Fat 18g

Energy 838g