Cheesy Chicken Pasta Bake

Cooking time	25-30 mins
Preparation time	15 mins
Serves	4

Cheesy Chicken Pasta Bake infused with Royco® Creamy Cheese Sauce. It's a winning weeknight dinner that will get everyone asking for seconds.

Ingredients

- 2 packets Royco® Creamy Cheese Sauce
- 400 g pasta, cooked
- 4 chicken breast fillets, cooked and chopped
- 1 x 400 g tin Tomato & Onion Mix
- 2 tbsp sugar
- ½ cup cheddar cheese, grated (optional)

Vegetarian

Replace the chicken in this recipe with cauliflower and broccoli.

Family Friendly

A firm favourite amongst the little ones, this bake gets a thumbs up every time.

Method

1. Prepare Royco® Creamy Cheese Sauce according to packet instructions.
2. Preheat oven to 180°C. In a large bowl add the pasta, chicken, tinned tomato, sugar and pour over Royco sauce, stir well.
3. Place mixture into an ovenproof roasting dish, sprinkle over cheddar.
4. Bake for 25-30 minutes until golden and bubbling.

Recipe Tags

Dry Sauces, Chicken, Pasta

Related Recipes



Lasagna

Cooking time

30 mins

Preparation time

10 mins

Cheese, Courgette and Tomato Frittata

Cooking time

35 mins

Preparation time

15 mins

Spinach And Cheese Cannelloni

Cooking time

35 mins

Preparation time

20 mins

Mediterranean Pasta Bake

Cooking time

35 mins

Preparation time

10 mins

Simple Bacon Carbonara Pasta

Cooking time

20 mins

Preparation time

15 mins

Salmon and Mushroom Pasta

Cooking time

10 mins

Preparation time

10 mins



Creamy Butter Chicken Pasta

Cooking time

20 mins

Preparation time

15 mins

Creamy Chicken and Mushroom Risotto

Cooking time

25-30 mins

Preparation time

10 mins

Four Cheese Frittata

Cooking time

15 mins

Preparation time

5 mins

Butternut Risotto with Rocket and Feta

Cooking time

25-30 mins

Preparation time

5 mins

Source URL: *https://www.royco.co.za/recipe/cheesy-chicken-bake*