Cheesy Chicken Pasta

Cooking time	20 mins
Preparation time	15 mins
Serves	4

This tasty Cheesy Chicken Pasta recipe is made with Royco's famous Four Cheese Sauce, and it's ready to eat in just 20 minutes.

Ingredients

- 500g chicken
- 1 packet Royco® Four Cheese Flavour Pasta Sauce
- 250ml fresh cream
- 250ml Cheddar cheese
- 250ml Parmesan cheese
- 1 cup peas
- 1 cup mushrooms
- 50ml butter
- 2 tablespoons of olive oil

Vegetarian

Replace the chicken in this recipe with baby marrow or asparagus.

Family Friendly

Dial up the fun by using a kiddies-shaped pasta instead of spaghetti.

Method

1. Nobody like underdone chicken so brown it in olive oil until it’s golden.
2. Now add the butter, mushrooms, peas and stir.
3. Add in the Royco® pasta sauce, cream, cheese and simmer until it’s all mixed and melted and gooey.
4. Then all you do is serve it over your favourite pasta with freshly milled black pepper. It’s the easiest, cheesiest thing you’ll do all day.

Recipe Tags

Chicken, Pasta, Pasta Sauces

Related Recipes

Simple Bacon Carbonara Pasta

Cooking time

20 mins

Preparation time

15 mins

Salmon and Mushroom Pasta

Cooking time

10 mins

Preparation time

10 mins

Cheese, Courgette and Tomato Frittata

Cooking time

35 mins

Preparation time

15 mins

Creamy Butter Chicken Pasta

Cooking time

20 mins

Preparation time

15 mins

Spinach And Cheese Cannelloni

Cooking time

35 mins

Preparation time

20 mins

Creamy Chicken and Mushroom Risotto

Cooking time

25-30 mins

Preparation time

10 mins

Mediterranean Pasta Bake

Cooking time

35 mins

Preparation time

10 mins

Lasagna

Cooking time

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

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