

Chicken Tetrizini RECIPE

Chicken Tetrizini



Cooking time
35 mins
Preparation time
25 mins
Serves

5

Top Tip: to make your own breadcrumbs, simply whizz a few slices of stale bread in the food processor.

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Ingredients

- 500g pasta
- 2 pk Royco® Chicken A La King Cook in Sauce
- 800 ml milk
- 250 ml water
- 250 g mushrooms, sliced
- 100 ml oil for frying
- 500g chicken breast or thigh meat
- 65 g almonds
- 100 ml fresh bread crumbs
- 100 ml grated cheese

Products used



Chicken A La King Dry Cook-In Sauce

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Vegetarian

Make this a Veggie Tetrizini by replacing the chicken with broccoli florets.

Family Friendly

Slicing mushrooms with a butter knife is a great way for your child to practice their knife skills safely.

Method

1. 1

Cook pasta according to packet instructions, drain and season with salt and pepper.

2. 2.

Roast almonds at 180°C until light golden, chop roughly.

3. 3.

Fry mushrooms in a little oil until cooked, season with salt and pepper.

4 4

Fry chicken in a little more oil until cooked, then cut into bite sized pieces, season with salt and pepper.

5. 5

Mix the pasta, almonds, mushrooms and chicken together. Place in an oven proof dish.

6. 6.

Mix the contents of the packets of Royco® Chicken A La King with the milk, water and sherry. Bring to the simmer, stir continuously for 2-3 minutes until thickened. Pour sauce over the pasta, mix well.

7. 7.

Mix the bread crumbs and cheese together, sprinkle over the pasta.

8. 8.

Bake at 180°C for approx. 15-20 minutes until heated through and browned on top.

9. •

Make this recipe in advance to step 7, freezes well for up to 3 months. Defrost completely before baking.

Recipe Tags

Wet Cook In Sauce, Chicken, Pasta

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Bolognaise

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Preparation time

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Pasta with Creamy Mushroom Sauce

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Cooking time

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Preparation time

15 mins

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