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.

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

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. Cook pasta according to packet instructions, drain and season with salt and pepper.
2. Roast almonds at 180ºC until light golden, chop roughly.
3. Fry mushrooms in a little oil until cooked, season with salt and pepper.
4. Fry chicken in a little more oil until cooked, then cut into bite sized pieces, season with salt and pepper.
5. Mix the pasta, almonds, mushrooms and chicken together. Place in an oven proof

dish.

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. Mix the bread crumbs and cheese together, sprinkle over the pasta.
8. Bake at 180ºC 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

Related Recipes



Simple Savoury Mince Pasta

Cooking time

20 mins

Preparation time

15 mins

Cheese, Courgette and Tomato Frittata

Cooking time

35 mins

Preparation time

15 mins



Mediterranean Pasta Bake

Cooking time

35 mins

Preparation time

10 mins

Bolognaise

Cooking time

30 mins

Preparation time

10 mins



Pasta with Creamy Mushroom Sauce

Cooking time

10 mins

Preparation time

15 mins

Four Cheese Frittata

Cooking time

15 mins

Preparation time

5 mins



Penne with a Mediterranean Touch

Cooking time

15 mins

Preparation time

15 mins

Saucy Meatballs with Pasta

Cooking time

30 mins

Preparation time

5 mins

Bacon, Mushroom & Pea Spaghetti

Cooking time

10 mins

Preparation time

15 mins

Crunchy Sweet and Sour Stir-Fry

Cooking time

15 mins

Preparation time

15 mins

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