Creamy Chicken and Pasta Bake

Cooking time	30 mins
Preparation time	20 mins
Serves	4

Top Tip: Drizzling olive oil over cooked pasta makes the sauce slip off, not stick. Time your pasta and sauce so that they can be mixed together before the pasta clumps together.

Ingredients

- 500g of chicken cubes
- 1 packet Royco® Parmesan & Garlic Flavour Potato Bake.
- 1 cup of sliced mushrooms
- 1 cup of sliced zucchini
- 1 crushed garlic clove
- 2 cups of cooked Penne pasta
- 50ml of butter
- 500ml of fresh cream
- 2 cups of grated Cheddar cheese

Vegetarian

This pasta already features mushrooms and courgettes, simply switch the chicken with fine broccoli florets for a completely vegetarian meal.

Family Friendly

Grate the courgette instead of slicing it to hide this nutritious veg from picky eaters.

Method

1. Brown your chicken using butter.
2. Add in the garlic and veggies and stir well.
3. Mix Royco® Parmesan & Garlic Potato bake with the cream and add to the mixture.
4. Top it all off with the cheese and bake for 30 minutes.
5. Serve with milled black pepper.

Recipe Tags

Potato Bakes, Chicken

Related Recipes

Traditional Cape Malay Chicken Curry

Cooking time

30 mins

Preparation time

20 mins



Butter Chicken Curry

Cooking time

25 mins

Preparation time

15 mins

Creamy Chicken and Mushroom Risotto

Cooking time

25-30 mins

Preparation time

10 mins

Mushroom, Tomato & Red Wine Fusilli

Cooking time

20 mins

Preparation time

15 mins

Chakalaka and Pasta Salad

Cooking time

15 mins

Preparation time

5 mins



Mielies with Flavoured Butter

Cooking time

7 mins

Preparation time

5 mins

Spiced Couscous with Pork and Almonds

Cooking time

10 mins

Preparation time

20 mins

Four Cheese Frittata

Cooking time

15 mins

Preparation time

5 mins

Salmon and Mushroom Pasta

Cooking time

10 mins

Preparation time

10 mins



Chicken Salad Stacks

Cooking time

10 mins

Preparation time

10 mins

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