Creamy Tomato Pasta with Chicken and Bacon

Cooking time	25 mins
Preparation time	10 mins
Serves	2

Enjoy a taste of the sunny Mediterranean with this delicious pasta dinner for two. Royco® Creamy Tomato Pasta Sauce adds gorgeous depth of flavour, with fresh basil and Parmesan cheese adding the perfect finish to a simple yet satisfying meal.

Ingredients

- 250g pasta shapes of your choice
- 1 tsp (5ml) oil
- ½ cup (125ml) diced bacon
- 4 chicken breasts, cubed
- salt and pepper, to taste
- 1 Tbsp (15ml) Cajun seasoning
- 1 Tbsp (15ml) paprika
- half an onion, finely chopped
- 1 cup (250ml) cherry tomatoes
- 1 Tbsp (15ml) crushed fresh garlic
- 1 x 400g pouch Royco® Creamy Tomato Pasta Sauce
- 1 Tbsp (15ml) tomato pesto
- 6 basil leaves, finely chopped
- a handful of baby spinach
- ½ cup (125ml) grated Parmesan cheese, to serve

Developed for Royco by @meals_with_mash

Method

1. Cook the pasta according to the package instructions and then drain, reserving half a cup (125ml) of the pasta water.
2. While the pasta is cooking, heat the oil in a large pan, fry the bacon until crispy, then

set aside on a plate.
3. Season the chicken with salt, pepper, Cajun seasoning and paprika. Fry the chicken in the bacon fat until cooked through, then remove it from the pan and add it to the plate with the bacon.
4. In the same pan, fry the onion until soft, then add the cherry tomatoes and garlic and cook until the tomatoes have softened.
5. Add the reserved half-cup of pasta water and simmer for a minute, then pour in the Royco® Creamy Tomato Pasta Sauce and simmer for a further minute.
6. Add the tomato pesto and basil leaves, cook gently for 2 minutes, then add the baby spinach.
7. Return the cooked chicken and bacon to the pan and mix everything together.
8. Stir in the cooked pasta and mix until fully combined. Season to taste with salt and pepper.
9. Finish with Parmesan cheese and serve immediately.

Recipe Tags

Pasta Sauce, Pasta, Chicken

Related Recipes

Creamy Chicken and Pasta Bake

Cooking time

30 mins

Preparation time

20 mins

Macaroni Cheese with Tomato

Cooking time

30 mins

Preparation time

10 mins

Lamb Tray Tagine

Cooking time

180 mins

Preparation time

20 mins

Fiesta Mince Bowl

Cooking time

40 mins

Preparation time

10 mins

Ham, Mushroom and Cheese Bake

Cooking time

25 mins

Preparation time

10 mins



Butternut Risotto with Rocket and Feta

Cooking time

25-30 mins

Preparation time

5 mins



Bolognaise

Cooking time

30 mins

Preparation time

10 mins

Chicken & Mushroom Phyllo Pie

Cooking time

20 mins

Preparation time

15 mins

Penne with a Mediterranean Touch

Cooking time

15 mins

Preparation time

15 mins

Lamb Ragu Lasagna

Cooking time

35 mins

Preparation time

20 mins

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