

WHAT'S FOR DINNER?

CHICKEN, BACON & MUSHROOM PASTA BAKE

PREP 10 MIN | COOK 25 MIN | SERVES 4



INGREDIENTS

1 pkt KNORR Cream of Chicken Soup

1 tbsp olive oil

1 onion, chopped

2 cloves garlic, crushed

200g bacon or gammon, cubed

2 chicken breast, cut into bite sized pieces

300g mixed mushrooms, roughly sliced

1 tbsp dried tarragon

Fresh seasoning

300g fusilli pasta, ½ cooked

500ml cold milk

80g grated Parmesan cheese

60g walnuts, chopped

METHOD

1. Start by boiling the pasta. Only half cook it since it will continue to cook in the oven. Once you have drained and rinsed the pasta, place in an ovenproof casserole dish.
2. Next heat the olive oil in a large pan and soften together the onion and garlic for 3 minutes.
3. Add in the bacon and brown for a minute or 2 before adding in the chicken pieces.
4. Cook together for 4 minutes to seal all over, then add in the mushrooms, tarragon and season well with salt and pepper. Continue to cook for just 2 more minutes.
7. Meanwhile, make up the **Knorr Cream of Chicken Soup** – Pour the cold milk into a saucepan, add in the Knorr Soup sachet and bring to the boil, stirring constantly. Then add it to the chicken & mushroom mixture.
8. Next pour this mixture into the casserole dish containing the pasta and mix together.
9. Finish off by grating over some parmesan cheese and sprinkling with chopped walnuts.
10. Bake in a pre-heated oven at 200°C for just 15 mins or until the top is golden brown and crunchy.