

Creamy Chicken & Bacon Pasta Bake



Recipe By Jaxters

Ref: 765

Heading: Pasta

Cuisine: Italian

Food Type: Meat

No of Portions: 4

Ingredients & Prep

250 g Dried Panne pasta

250 g Cooked shredded Chicken

4 Smoked Bacon rashers chopped

1 Onion finely chopped

300 tbsp Double cream

150 ml Full fat milk

2 Garlic cloves grated

20 g Butter salted

50 g Parmesan cheese grated

100 g Cows Mozzarella grated

1/2 tsp Dried Rosemary

1/2 tsp Freshly ground black pepper

2 tbsp Olive oil

Garnish

sprinkle Flat-leaf parsley chopped

Suggestion & Tips

Have with crusty bread & salad.

Method

Step 1 - Pre-heat oven to 180°C fan.

Step 2 - Cook pasta in lightly salted boiling water as per packet instructions.

Step 3 - In a large frying pan over a med heat, add oil & bacon & fry until crispy then remove & set aside, next add onion & fry for 3 to 4 mins until soft, then add garlic & cook out for a further minute.

Step 4 - Next add cream, chicken, parmesan, butter, rosemary, cooked bacon, pepper & cooked pasta & stir altogether, then tip pasta into a baking dish, sprinkle over mozzarella cheese & place in the oven for 15 to 20 mins or until the cheese browns slightly on the tips, then garnish & serve.

Step 5 - Eat straight away as the pasta will absorb the sauce.