



Chicken & Broccoli Pasta Bake

10 Portions

Ingredient

Amount

Diced Chicken	500g
Onion	200g
Broccoli	200g
Pasta	350g
Garlic	5g
Tinned Tomatoes	700g
Tomato Puree	60g
Mixed Herbs	5g
Cheese	250g
White Sauce (see-attached sheet)	

Method:

- Cook pasta and drain
- Make white sauce
- Brown the chicken
- Add onions and fry until soft
- Add garlic and fry for a further minute
- Add tomatoes, tomato puree and herbs, bring to the boil and simmer for 5 minutes
- Add the broccoli and bring back to the boil
- Simmer for a further 5 minutes
- Mix pasta with the chicken and vegetables and pour into a tin
- Pour white sauce over the top and sprinkle with cheese
- Oven bake for 30 minutes approx. Gas Mark 6 or 200c

