



## CHICKEN & CHORIZO PASTA BAKE

### METHOD

Preheat oven to 190 C / Gas mark 5.

Bring a large pot of lightly salted water to the boil. Add pasta and cook for 8 to 10 minutes or until al dente; drain and set aside.

Heat the oil in a large deep frying pan over medium-high heat. Add chicken, and cook until firm and lightly browned, about 5 minutes. Stir in the red pepper and chorizo and cook for 5 minutes until the chorizo is hot and the chicken is no longer pink in the centre. Remove from heat.

Pour the passata, cream and chilli flakes into a small saucepan. Bring to a simmer over medium-high heat, then reduce heat to medium-low, and simmer 5 minutes until the sauce has thickened. Add drained pasta and sauce to the frying pan containing the chicken and mix well. Spoon the mixture into an oven proof dish. Sprinkle the Cheddar, mozzarella and Parmesan cheese over the top. Bake 30 minutes, or until the top is golden and bubbly.

### INGREDIENTS

- 250g penne pasta
- 1 tablespoon olive oil
- 4 skinless chicken breast fillets, cubed
- 1 red pepper, chopped
- 1 fresh chorizo sausage, diced
- 1/2 (600g) jar passata
- 250ml single cream
- 1/2 teaspoon dried red chilli flakes (optional)
- 50g grated Cheddar cheese
- 50g grated mozzarella cheese
- 25g freshly grated hard cheese