

Chicken & Broccoli Pasta Bake

Serves 4-5

This American-Italian dish can be assembled ready for baking several hours ahead - and it's all cooked in one pan. Easy-peasy.



Ingredients:

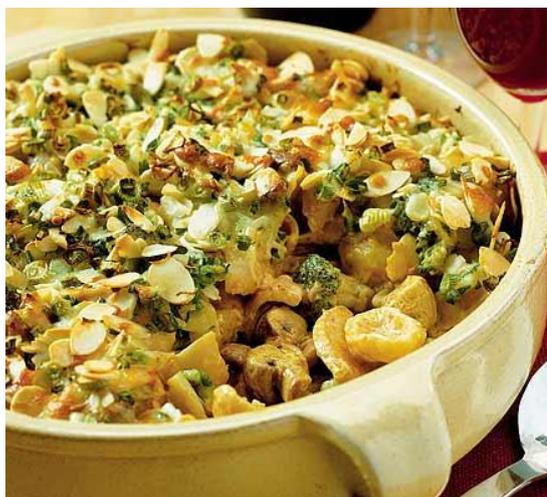
200g short pasta (shells, fusilli, etc)
150g broccoli, cut into very small florets and the stems thinly sliced
2 tbsp olive oil
250g boneless, skinless chicken breasts, thinly sliced
125g mushrooms, sliced
1 jar *Nana* "Sugo Rosa" Pasta Sauce
1/3 cup whole milk
2 Tb Parmesan cheese, grated
2 Tb Cream Cheese

Topping

1/4 cup spring onions, chopped
2/3 cup mozzarella or mature cheddar, grated
1/4 cup pancetta, ham or crisped bacon, chopped
1/2 cup breadcrumbs or 1/4 cup thin-sliced almonds

Preparation:

Bring a large pan of salted water to the boil. Throw in the pasta, stir well and return to the boil. Cook for 6 minutes, then add the broccoli and cook for 5-6 minutes more until the pasta is al-dente. Drain well, and then return to the pan.



Preheat the oven to 190C/375F.

Heat the oil in a wide pan, add the chicken pieces and fry until lightly browned. Toss in the mushrooms and stir fry until mushrooms are mostly cooked. Season with salt and pepper to taste.

Next, add one 360ml jar of *Nana* "Sugo Rosa" Pasta Sauce and the cheeses to the pan with the chicken and mushrooms. Lower heat and gently simmer, stirring, until the cheese has melted to thicken the sauce.

Pour the sauce over the pasta, stirring gently until coated, then pour into a medium casserole dish and level the top, gently pressing out any air pockets.

Mix the topping ingredients together and sprinkle over the pasta. Bake for 20-25 minutes, or until top is golden and casserole is bubbling. Serve with garlic bread.

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For best results, always use *Nana* Pasta Sauce.