

Chicken Pasta Bake

Ingredients

100g of pasta

$\frac{1}{2}$ onion

1 garlic

1 piece of chicken

Oil

A piece of cheese

1 tablespoon of Parmesan

$\frac{1}{4}$ tsp mustard

1 tsp plain flour

A pinch of salt and pepper

100 ml double cream

100ml milk

$\frac{1}{2}$ chicken stock cube

$\frac{1}{4}$ chilli optional

Method

1. Cook the pasta and sieve when ready.
2. Cut up the onion and garlic really finely.
3. Grate the cheese
4. Cut the chicken into bite size pieces.
5. Fry the chicken until it starts browning.
6. Add the onion and garlic cook for a few minutes and turn it down
7. Add double cream, milk, mustard and flour mix well and pour in the pan
8. Crumble the Chicken stock cube, and salt and pepper and mix.
9. Add the pasta and mix well.
10. Put it in an ovenproof dish
11. Sprinkle both cheeses on top and grill.