

Chicken Pasta Bake

Ingredients

- 100g of pasta
- $\frac{1}{2}$ an onion
- 1 clove of garlic
- $\frac{1}{2}$ a stock cube (Chicken or veg)
- $\frac{1}{4}$ piece of pepper
- 1 piece of chicken
- 1 tbsp olive oil
- A piece of cheese
- 1 piece of Parmesan
- Salt and pepper
- $\frac{1}{4}$ chilli optional
- $\frac{1}{2}$ cup passata
- 150ml water

Method

1. Cook the pasta and sieve when ready.
2. Cut up the onion and garlic really finely.
3. Cut up the peppers into small pieces.
4. Grate the cheese
5. Cut the chicken into bite size pieces.
6. Fry the chicken till it starts browning.
7. Add the onion, peppers and garlic. (Chilli if you are using it)
8. Add the passata
9. Crumble the stock cube into the frying pan
10. Add water and mix well.
11. Add the pasta and mix well.
12. Put it in an ovenproof dish
13. Sprinkle both cheeses on top and grill.
14. Serve