



Pudding Pie

Cookery School

Cookery parties and courses to suit all ages

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Chicken and Sundried Tomato Pasta Bake

serves 4

200g sun dried tomatoes

50g sun dried tomato puree

1 red pepper, chopped

Olive oil

3 small chicken breasts or 4 de-boned thighs, cut into bite sized pieces

Sea salt and freshly ground black pepper

2 cloves garlic, peeled and finely sliced

500g dried pasta

500ml double cream

100g parmesan cheese, grated

2tsp paprika powder

- Preheat oven to 200 degrees C.
- Heat a saucepan big enough to hold all the ingredients which can also go in the oven (otherwise transfer to an oven dish at a later stage). Pour in some olive oil.
- Season the chicken with salt and pepper and brown them gently in the oil, add the peppers, paprika and the garlic.
- Turn the heat down and simmer gently until the chicken has cooked through.
- Add the sun dried tomatoes and the puree.
- Meanwhile cook the pasta in plenty of boiling salted water as per the cooking instructions on the packet. Drain well.
- Add the cream to the chicken, bring to the boil and turn the heat off. Taste, add more seasoning if needed.
- Add the pasta and mix well. Add $\frac{3}{4}$ of the parmesan, stir well.
- Add to an oven proof dish (if needed) and sprinkle the rest of the cheese on top and bake until golden brown and bubbling.
- Drizzle with a little olive oil and serve.