

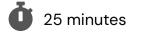




French Onion Chicken

Pasta Bake

This pasta bake is a super quick and easy mid-week comfort meal, made with pre-cooked chicken breast, button mushrooms, French onion dip and short grain pasta.





2 servings



Top the pasta bake with cheese such as parmesan, cheddar, mozzarella or gorgonzola. You could also top the bake with bread crumbs, panko crumbs, almond meal or quinoa flakes.

PROTEIN TOTAL FAT CARBOHYDRATES

FROM YOUR BOX

SHORT PASTA	1 packet
BROWN ONION	1
BUTTON MUSHROOMS	150g
ТНҮМЕ	1 packet
PRE-COOKED CHICKEN BREAST	1 packet
FRENCH ONION DIP	1 tub

FROM YOUR PANTRY

oil for cooking, olive oil, salt, pepper

KEY UTENSILS

large frypan, saucepan, oven dish

NOTES

To quickly remove thyme leaves, place your fingers at the bottom of the stem, hold upside down and firmly slide the leaves down.

If you have a large oven-proof frypan, you can cook the sauce, toss the pasta and bake in that. Less dishes to wash up, yes please!

Use 1/2 butter and 1/2 oil for a more traditional French onion flavour.

No gluten option - pasta is replaced with GF pasta.



1. COOK THE PASTA

Set oven to grill or 250°C.

Bring a large saucepan of water to a boil. Add 1/2 packet pasta and cook according to packet instructions or until al dente. Reserve 1 cup cooking liquid. Drain pasta.



2. PREPARE THE INGREDIENTS

Slice onion and quarter mushrooms. Remove thyme leaves from stems (see notes).



3. COOK THE VEGETABLES

Heat a large frypan (see notes) over medium-high heat with 3 tbsp oil. Add onion, 1/2 thyme leaves and chicken. Break up chicken with cooking spoon and cook for 5 minutes until onion has softened. Add mushrooms, cook for further 5 minutes.



4. MIX THE SAUCE

Add dip and reserved cooking liquid. Bring to a simmer and cook for 3 minutes to reduce slightly.



5. TOSS PASTA & BAKE

Add pasta and sauce to an oven dish. Toss to combine. Season to taste with salt and pepper. Drizzle with olive oil and grill/bake for 5 minutes or until golden on top.



6. FINISH AND SERVE

Garnish pasta bake with remaining thyme leaves. Serve tableside.



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