



# Chicken pasta bake

Serves 4 - 6  
Prep 10 minutes  
Cooking 30 minutes

## Ingredients

2 mugs dried pasta  
½ mug cooked chicken  
¾ mug peas  
½ mug sweetcorn  
2 tsp paprika  
¼ mug grated cheese  
White sauce:  
1 dsp butter/marge  
1dsp flour  
300 ml milk

## Method

1. Pre heat the oven to 180°C.
2. To make the sauce, melt the butter in a small pan, add the flour and stir.
3. Add the milk, bring to the boil and stir until sauce thickens. Season to taste.
4. Cook the pasta in boiling water until just cooked. Drain and add the chicken, vegetables and paprika. Pour over the sauce and put into an ovenproof dish. Sprinkle over the grated cheese and cook in the oven for about 30 minutes.
5. If there is any left it can be eaten cold for lunch!