



Cheesy Chicken and Roasted Vegetable Pasta Bake

🕒	Prep time:	15 mins
👤	Cook time:	40-50 mins
🍽️	Serves:	4



Ingredients

400g vegetables (mix of eggplant, red onion, courgettes, red and green capsicum) cut into 1-2cm pieces

400g chicken breast, skin removed, cut into 2cm pieces

200g penne pasta

150g **Mainland Egmont Cheese**, grated

525g jar **Heinz Seriously Good Tomato & Sweet Basil Pasta Sauce**

Method

1. Preheat oven to 200°C. Toss prepared vegetables in a little olive oil. Place in a single layer in a roasting dish. Roast for 15-20 minutes until cooked.
2. Heat a dash of oil in a frying pan and stir fry chicken until cooked.
3. Cook pasta in boiling water according to packet directions. Drain. Rinse and drain again. Return pasta to saucepan.
4. Add chicken to the pasta along with the roasted vegetables. Add 2/3 of the grated **Mainland Egmont Cheese**. Pour over **Heinz Seriously Good Tomato & Basil Pasta Sauce**. Stir to mix well. Spoon into an ovenproof dish. Scatter over remaining grated cheese.
5. Bake for 15-20 minutes until hot and cheese has melted. Serve with a salad on the side.

Tips

Any leftover roasted vegetables can be used in this recipe.

Replace chicken with chorizo, ham or cooked bacon.