

# CHICKEN, TOMATO AND PARMESAN PASTA BAKE

HEALTHY



 Serves 4

 Prep Time 15 minutes

 Cook Time 20 minutes



## INGREDIENTS

- 200 g penne pasta
- 1 small leek, sliced and washed
- 400 g chicken breast fillets, skinless, diced
- 500 g jar HEINZ [SERIOUSLY] GOOD™ Creamy Tomato & Parmesan Pasta Bake

## METHOD

1. Preheat oven to 200°C. Cook pasta in boiling water according to packet directions. While the pasta is cooking, heat a dash of oil in a frying pan. Add sliced leek and cook until it begins to soften. Add chicken and stir-fry until just cooked.

- ½ cup fresh breadcrumbs
- ¼ cup chopped fresh parsley
- ¼ cup grated Parmesan cheese

2. Drain cooked pasta. Return to the saucepan. Add cooked chicken and leek. Pour over **HEINZ [SERIOUSLY] GOOD™ Creamy Tomato & Parmesan Pasta Bake**. Season to taste. Mix well. Turn into a lasagne-style dish (2 litre capacity).
3. Mix together breadcrumbs, chopped parsley and grated Parmesan, and sprinkle over the pasta.
4. Bake for 15-20 minutes until hot and the topping golden. Serve with salad or seasonal vegetables.