

## CHEESY CHICKEN AND ROASTED VEGETABLE PASTA BAKE



Serves 4



Prep Time 15 minutes



Cook Time 40-50 minutes



### INGREDIENTS

- 400 g vegetables (mix of eggplant, red onion, courgettes, red and green capsicum) cut into 1-2cm pieces
- 400 g skinless chicken breast, cut into 2cm pieces
- 200 g penne pasta
- 150 g Mainland Egmont Cheese, grated

### 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.

- 525 g jar **HEINZ [SERIOUSLY] GOOD™ Tomato & Basil Pasta Sauce**

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 oven-proof 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.