



# CHICKEN & CHORIZO PASTA BAKE

## Ingredients (serves 6)

- 1 red pepper (deseeded & chopped)
- 400g dried penne pasta
- 1 tbsp olive oil
- 1 onion (peeled & chopped)
- 100g chorizo (sliced)
- 2 cloves garlic (minced)
- 2 chicken breasts
- 1 tbsp tomato puree
- 400g tin chopped tomatoes
- 100g spinach
- 1 tsp dried thyme or 3 stalks of fresh thyme
- 1 tsp dried chilli flakes
- 150g mozzarella
- 2 tbsp finely grated parmesan cheese
- Ground black pepper to taste



## Method

- 1) Heat a large pan of water for the pasta and cook the penne as per the pack instructions
- 2) In a large fring pan/skillet, heat the oil & the add in the onion & red pepper. Cook on a medium heat, stirring occasionally for 2-3 mins until the vegetables start to soften.
- 3) Add in the chorizo & chicken & cook for a further 4-5 mins. Now stir in the garlic, spinach & tomato puree, cook for 1 minute then stir in the tomatoes, thyme, dried chilli flakes and spinach. Bring it to a gentle bubble & simmer for 10 mins.
- 4) Drain the pasta once cooked & pour the drained pasta into the arrabiata sauce. Stir together until the pasta is completely coated in the sauce. Stir in the mozzarella, heat for a further minute and then turn off the heat
- 5) Sprinkle with a little parmesan, ground pepper, serve!