

Chicken and Chorizo Pasta Bake

Printed from Chorizo Recipes at <http://www.chorizorecipes.co.uk/>

This is a great dish to cook for dinner as it can be prepared in advance and put into the fridge, ready to be cooked whenever you're hungry. It will last a day or so in the fridge or up to a month in the freezer.

Ingredients:

250g dried fusilli pasta
4 large chicken breasts
1 large chorizo sausage
2 tins of chopped tomatoes
250ml single cream
1 onion
1 garlic clove
50g grated mozzarella
50g grated parmesan
Olive oil
Salt and pepper
A few fresh basil leaves

Directions:

1. Peel and finely dice the onion. Mince the garlic clove.
2. Chop the chicken into slices and finely dice the chorizo.
3. Boil a kettle full of water and pour it into a large saucepan. Add salt to the water and bring it back to the boil, then add the pasta. Cook the pasta according to packet instructions and then drain it. Set the pasta to one side.
4. Heat some oil in a large frying pan and add the onion and the garlic. Cook them for about 5 minutes or until softened.
5. Add the chorizo and cook for a couple of minutes, and then add the chicken and cook on all sides until browned. This should take about 5 minutes.
6. Put the chicken and chorizo mixture and the pasta into a large oven dish and mix well.
7. Heat the tomatoes in a large saucepan until simmering and then add the cream. Season with salt and pepper and cook for five minutes or until the sauce has thickened.
8. Pour the sauce over the pasta, chicken and chorizo and mix well.
9. Sprinkle the cheeses over the top of the pasta and then cook in a medium oven for half an hour.
10. Serve with the basil leaves dotted over the top.

Author: Laura Young