



Without doubt, my cheesy chicken pasta bake will be a regular on your dinner tables as it is on mine!!!



Ingredients

600g of cooked penne pasta	6 sprigs of fresh thyme
1 cup of pasta water	3 tablespoons of tomato paste
500 g of deboned and sliced chicken thigh (or breast)	1 tablespoon of curry
1 small red onion, diced	1/2 tablespoon of onion powder
1 tablespoon of garlic	1 tablespoon of smoked paprika
1/2 tablespoon of minced ginger	1/4 teaspoon of chili
1/4 cup of chopped dania stems	2 tablespoons of parmesan
	125 g of freshly grated mozzarella

Method

Begin by cooking your pasta (penne) as prescribed on the packet. Allow this to cook until al-dente, and reserve 1 cup of pasta water to be used later. Drain the remaining pasta water and set aside.

In your sufuria, add some oil and some salt. Add in the onion, dania stems, thyme ginger garlic and sautee until softened and fragrant. Add in the tomato paste, the pasta water and the spices and cook down for about 5 minutes until the color intensifies.

Add in the chicken and allow to cook- it will take just under 5 min. Once done add in the pasta, and the parmesan. Mix. Add in some chopped dania and give one final mix. Once done, pour all this onto a casserole dish, and sprinkle the grated mozzarella over the top.

Bake for 5-8 minutes until the top is browned and bubbly, then serve.



SERVE WITH: whatever starch and veggie you love!



This recipe was brought to you by Kaluhi's Kitchen blog from: <https://www.kaluhiskitchen.com/cheesy-chicken-pasta-bake/>

Youtube Video : <https://youtu.be/ag-689rLTJc>