

Tuscan Chicken Pasta

Ingredients



- 1 tbsp oil
- 2 chicken breasts, diced small
 - 1 tbsp mixed herbs
 - 2 garlic cloves, grated
- 200g cherry tomatoes, halved
 - 1 tin chopped tomatoes
 - 150g soft cheese
 - 50ml double cream
- 100g Grana Padano, grated
 - 300g macaroni
 - 2 chicken stock cubes
 - 250g spinach

Method

- 1.** Put a pot of water on for the pasta and once it begins to boil add the chicken stock cubes and stir until they have melted then add the pasta and mixed herbs and cook as directed on the pack.
- 2.** Heat the oil in a large pot and add the chicken. Season the chicken with salt and pepper and then brown.
- 3.** Remove chicken from the pot and set aside.
- 4.** Add the garlic and cherry tomatoes and cook for 1 minute.
- 5.** Add the soft cheese, cream and tinned tomatoes and stir through.
- 6.** Add the chicken back into the pot, reduce the heat and cook for 10 minutes.
- 7.** Drain the pasta, reserving one cup of the cooking stock and add to the pot along with the cooking stock, spinach and Grana Padano.
- 8.** Stir through and allow to cook for a few minutes until the sauce has thickened and the spinach has wilted.