



CHEESY PASTA BAKE

SERVINGS: 6

PREPPING TIME: 15 MIN

COOKING TIME: 45 MIN

INGREDIENTS

400g rigatoni pasta

1 tablespoon olive oil

2 pcs chicken breast (cut into cubes)

1 large white onion (chopped)

1 red bell pepper (de seeded and diced)

1 yellow bell pepper (de seeded and diced)

2 garlic cloves

1ltr Leggo's creamy tomato & mozzarella
pasta bake sauce

Rafiki

100g baby spinach

5 rashers cooked bacon (chopped)

100g cheddar cheese (grated)

100g mozzarella cheese (grated)

DIRECTIONS

1. Preheat the oven to 190°C. Boil a large pan of water and cook pasta for 1 minute less than recommended on the package. Drain.
2. While the pasta is cooking, heat the oil on a medium heat, in a large frying pan. Add the chicken, and cook until just sealed - about 5 minutes.
3. Add the onion and cook for a further 3-4 minutes until the onion has softened.
4. Add the chopped peppers, garlic, Rafiki and pasta bake sauce. Stir and cook for 2-3 minutes.
5. Then add the pasta, spinach and cooked bacon. Stir everything together and transfer to a large baking dish.
6. Top with cheddar and mozzarella. Place in the oven for 20-25 minutes until the cheese is golden brown.
7. Remove from the oven and sprinkle every serve with Rafiki

