

Chicken, Ham & Cheese Pasta

Serves 4

Preparation Time: 10 mins

Cooking Time: 25 mins

Leftovers don't have to be a drag to eat – it can be enjoyed too!

Ingredients

- ❖ 350g (12 oz) penne pasta
- ❖ 25g (1 oz / 2 tbsp) butter
- ❖ 1 onion, chopped
- ❖ 1 garlic clove, chopped
- ❖ 1 bay leaf
- ❖ 475ml (16 fl oz / 2 cups) dry white wine
- ❖ 150ml (¼ pint / 2/3 cup) crème fraîche
- ❖ 225g (4 oz / 1½ cups) cooked chicken, skinned, boned and shredded
- ❖ 115g (4 oz / 2/3 cup) cooked lean ham, diced
- ❖ 115g (4 oz / 2/3 cup) Gouda cheese, grated
- ❖ 15ml (1 tbsp) chopped fresh parsley
- ❖ salt and black pepper

Directions

1. Cook the pasta in plenty of water following the instructions on the packet.
2. Heat the butter in a large frying pan and fry the onion for 10 minutes until softened.
3. Add the garlic, bay leaf and wine and bring to the boil. Boil rapidly until reduced by half. Remove the bay leaf, then stir in the crème fraîche and bring back to the boil.
4. Add the chicken, ham and cheese and simmer for 5 minutes, stirring occasionally until heated through.
5. Add the parsley and seasoning. Drain the pasta and turn it into a large serving bowl. Toss with the sauce and serve immediately.

Notes

- ✓ If you can't find any crème fraîche, substitute it with sour cream.
- ✓ You can use just chicken or just ham if you like.
- ✓ Another great meat alternative is turkey.

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