

#HCAStudentRecipes

# CHICKEN & TOMATO PASTA BAKE

- Meaty



## Ingredients

---

- **2 mugs/200g of pasta**
- **2 tbsp olive oil**
- **3 chicken breasts,**  
cut into bite sized pieces
- **2 garlic cloves, chopped**
- **250g mushrooms, sliced**
- **6 tomatoes, chopped**
- **1 onion, sliced**
- **2 tsp mixed herbs**
- **2 mozzarella balls,**  
roughly pulled apart
- **80g pepperoni, chopped**
- **Salt and pepper to taste**

## Method

---

1. Preheat the oven to 180C/ 200C fan oven
2. Cook the pasta, drain and return to the pan until needed
3. Heat the oil and fry the chicken and garlic until the chicken is no longer pink on the inside. Season well with salt and pepper.
4. Add the mushrooms and tomatoes and fry for 2 minutes.
5. Add the cooked pasta, onions & mixed herbs and mix well.
6. Pour into the casserole dish. Place the torn mozzarella and pepperoni on top.
7. Bake in the oven for 20 minutes, or until the top is browned.

Use [#hcastudentrecipes](#) to let us know what you thought?  
Send you suggestions to the [herefordcollegeofartssu](#)