

Homemade FAVOURITES

Pollo Pesto Pasta

Prep time: 40 mins Cooking time: 20-25 mins Makes: 1 generous portion

19



65

Ingredients:

For the béchamel sauce

250ml whole milk

1/2 white onion

25gms butter

25gms plain flour

For the pasta

50gms basil & pine kernel pesto

10gms Parmesan cheese (*grated - or any hard cheese*)

40gms cup mushrooms (*sliced*)

28gms red onion (*sliced*)

70gms cooked chicken (*torn*)

150gms penne pasta (*any pasta will do*)

40gms mozzarella

A basil leaf



Method:

1. Heat the milk with the onion until just boiling. Turn off the heat and leave to infuse for 20 mins
2. In another saucepan cook the pasta according to the package directions then drain well
3. Melt the butter in another saucepan, then add the flour. Stir continuously until a paste forms (*you now have a roux*)
4. Remove the onion from the milk and discard. Add the infused milk to the roux gradually, stirring as you go, until you get a smooth sauce. Cook for 5-10 mins, whisking continuously, until the sauce has thickened.
5. Preheat your oven to 180°C
6. Add the pesto into the béchamel and mix well.
7. Add the mushrooms, onion, torn cooked chicken and pasta. Mix well and place in an oven-proof dish.
8. Top with torn or grated mozzarella and 1/2 the grated Parmesan cheese
9. Bake for 20-25 minutes or until the pasta is hot all the way through and the cheese has melted
10. Spoon into a bowl and top with the remaining Parmesan cheese and a basil leaf

Serve. Eat. Enjoy.... and share with us @pizzaexpress.