

Pasta with cheese sauce and chicken

Ingredients:

80g Pasta

1-2 tbsp Butter

1-2 tbsp Plain Flour

1/2-1 pint Milk

30g Grated Cheddar

2g Salt, Pepper (any preferred seasonings)

300 ml Heavy cream (if needed)

1 tbsp Mayonnaise (if needed)

150g Chicken (pieces)

450g Broccoli

30g Sweet corn

Method:

Cook pasta in a large saucepan of boiling salted water for 8-10 minutes. Drain and set aside.

Melt butter over medium heat in a large saucepan. Add flour, stir to form a roux, cooking for a few minutes.

Whisk in milk a little at a time. Add cream and mayonnaise if necessary, for extra thickness. Cook for 10-15 minutes till a thickened and smooth sauce.

Preheat grill to hot. Remove sauce from hob and add most of cheese leaving a handful. Stir until cheese is melted.

Add pasta, broccoli mix and place in an ovenproof dish. Sprinkle on rest of cheese. Place in oven until brown and bubbling.