



A quick, satisfying dish packed with flavour.

Ingredients:-

2 Chicken Thighs
4 Rashers of Bacon
4 Tbsp Green or Red Pesto
250g Pasta (We used Gluten free Fusilli)
25g Margarine
25g Plain flour (We use Gluten free flour)
400?500ml Milk
80g Cheese, grated (We used Cheddar)
1 tsp dried Rosemary or mixed Herbs
Salt and Pepper

Method-

- (1) Boil the Pasta in salted water until it is partly cooked but still has plenty of bite.
- (2) Drain the Pasta and set aside.
- (3) Roast the Chicken Thighs and Bacon until the Bacon is crispy and the Chicken meat is easy to separate from the bone. Set aside to cool.
- (4) Set a little grated Cheese aside.
- (5) Making the Cheese sauce - Melt the butter in a saucepan.
- (6) Stir in the flour and cook for 1?2 minutes.
- (7) Take the pan off the heat and gradually stir in the milk to get a smooth sauce. Return to the heat and, stirring all the time, bring to the boil.
- (8) Simmer gently for 8?10 minutes and season with salt and pepper.

- (9) Stir in cheese and allow to melt.
- (10) Strip the Chicken from the bone and cut into pieces and cut the Bacon up.
- (11) Set a small amount of the cooked Pasta aside.
- (12) Mix the remaining Pasta with the Pesto, Chicken and Bacon.
- (13) Transfer to a casserole dish.
- (14) Pour the Cheese Sauce over the pasta.
- (15) Mix the remaining Pasta, grated Cheese and Rosemary and sprinkle over the Cheese Sauce.
- (16) Roast in the oven for 25 to 30 minutes until the Cheese sauce has browned and the topping is slightly crunchy.

We served ours with home made Coleslaw.