TATUA
Specialised Dairy

Chicken & Broccoli Cheese Bake

Serves: 4-6

Ingredients

Pasta
3 cups pasta
1 cup chicken stock
1 cup water
400g of Tatua Cheese Sauce
1 bay leaf
500g chicken tenderloins
1 head of broccoli, cut into florets

Breadcrumb topping
150-200g day old bread
Hand full of flat leaf parsley
25g cold butter, chopped
50-60g of Brie, roughly chopped

Method

1. Place the pasta in a large (approx.. 2-3 litre) ovenproof dish.
2. Mix the water, stock and Tatua Cheese Sauce together and pour over the pasta.
3. Mix in the chicken tenderloins and bay leaf.
4. Cover and cook at 180C for 30 minutes.
5. Stir in the broccoli florets, top with breadcrumb mix and bake for a further 20-25 minutes until the crumbs are golden brown.
6. To make the Breadcrumb topping place all the ingredients in a food processor and mix until a fine breadcrumb consistency.