



# Creamy chicken and bacon pasta

Ms. Teeling

# Creamy Chicken & Bacon Pasta

- 200g pasta (A)
- 25g butter (B)
- 2 chicken breasts (B)
- 2 rashers (A)
- 5-6 mushrooms (B)
- 2 spring onions (A)
- 1 tablespoon flour
- 150ml milk (A)
- 2 tablespoons creme fraiche (B)
- 2 saucepans
- 2 chopping boards – one red and one green
- 2 sharp knives
- Measuring jug (if needed for milk)
- Tablespoon
- Wooden spoon (COOKING)
- Basin, tea-towel, dishcloth
- Pot stand
- 2 plate system

# Method

1. Chop chicken and bacon on red chopping board into small bite-size pieces
2. Place saucepan of water onto boil (for pasta)
3. Chop vegetables into small bite-size pieces on green chopping board
4. Add butter to saucepan and cook the chicken until white the whole way through. Add bacon.
5. Add vegetables.
6. When vegetables soften, add flour and cook for 1 minute (ROUX). Add milk little by little – smooth sauce.
7. Cook pasta in boiling water for 10 minutes. Drain.
8. Add pasta to thickened creamy sauce.
9. Serve and top with grated cheese.