

SMOKED CHICKEN & BROCCOLI CASSEROLE

Serves 6 – A hearty Supper for a cold Winter's or family night



Ingredients

470ml *Chicken stock*
230ml *Milk*
Seasoning
65g *Flour*
470ml *Water*
500g *cooked penne al dente*
6–8 *Slices of cooked Smoked Bacon*
450g *Smoked Chicken Breasts*
40g *Cheese*
500g *Fresh broccoli florets*

Preheat the oven to 200°C and generously grease a 9x13 baking dish. Bring the chicken stock and half of the milk to a low boil in a saucepan. Whisk the other half of the milk with seasoning and flour; add the mixture to the boiling liquid and whisk until a smooth creamy sauce forms.

In a large bowl, combine the sauce, the pasta and **Smoked Bacon** together. Pour the mixture into the prepared baking dish. Slice the **Smoked Chicken Breasts** and lay them over the top of the mixture. Sprinkle with seasoning. Bake uncovered for 30 minutes.

While the casserole is in the oven, place the broccoli in boiling water for 1 minute until it turns bright green and then run under cold water.

Remove the casserole from the oven, check the mixture by stirring it around in the pan, and if needed, bake for an additional 10-15 minutes to get the right consistency.

When the pasta and chicken are cooked and the sauce is thickened, add the broccoli and a little bit of water until the consistency is creamy and smooth. Top with the **cheese** and bake for 5 minutes, or just long enough to melt the cheese.

Serve and enjoy!