

SMOKED CHICKEN & BROCCOLI BAKE

Serves 6

Ingredients

3 x 170g [Smoked Chicken Breasts](#) - sliced
470ml chicken stock
[Halen Môn Sea Salt](#) & Black Pepper
Grated nutmeg
300ml crème fraîche
300ml double cream
500g penne pasta - cooked al dente
6 Slices [Smoked Bacon](#) - fried & chopped
40g [Smoked Cheddar](#) - grated
500g fresh broccoli florets



Preheat the oven to 200°C. Generously grease a 9×13 baking dish.

Place the broccoli in salted boiling water for 1 minute or so until it turns bright green and then run under cold water.

Combine the broccoli, pasta (cooked al dente), the sliced [Smoked Chicken](#) and the fried and chopped [Smoked Bacon](#) in the baking dish.

Bring the double cream to a simmer and add the crème fraîche and stock, season with [Halen Môn Sea Salt](#), pepper and nutmeg to taste & pour it over the contents of the baking dish. Bake uncovered for about 30 minutes.

When piping hot and bubbling, top with the [Smoked Cheddar](#) and bake for a further 5 minutes, or just long enough to melt the cheese.

Serve and enjoy!