

Creamy Broccoli and Chicken Pasta

Season: Spring

Type: Main

Serves: 36 tastings

From the garden: Broccoli & leek



Equipment:	Ingredients:
<p>Large saucepan x 1 Small stockpot x 1 Wooden spoon x 1 Colander x 1 Chopping boards and knives Measuring cups Measuring spoons Serving bowl x 5 Serving spoon x 5</p>	<p>1 x 500g pack of pasta Hot water from kettle for cooking pasta 1 teaspoon salt 1/3 cup olive oil 1 leek (white part only, finely chopped) 4 heads frozen broccoli (finely chopped) ½ roast chicken (finely shredded using fingers) 1 x 300ml bottle cream ½ cup parmesan cheese 1 teaspoon salt 10 grinds of pepper</p>

What to do:

1. Prepare all of the ingredients based on the instructions in the ingredients list.
2. In a large saucepan, cover pasta with hot water from the kettle, add salt and boil until tender, about 18 minutes. Drain and set aside.
3. Put oil, leek and broccoli in a small stockpot over medium-high heat, cook until broccoli is tender, about 4 minutes.
4. Add chicken, pasta, cream, cheese, salt and pepper.
5. Stir to coat the pasta evenly. Remove from heat.
6. Serve into 5 large serving bowls with a serving spoon in each.