

# Delish

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## Chick-Chick Chicken Pasta Bake

Inspired by the Dale family – mom and dad work at Ella’s making sure all our food is safe to eat – this comforting pasta dish is easy to make and topped with cheesy breadcrumbs.



Oven Temp: 400

### Nutritional Information (per serving)

Calories	--
Total Fat	--
Saturated Fat	--
Cholesterol	--
Sodium	--
Total Carbohydrate	--
Dietary Fiber	--
Sugars	--
Protein	--
Calcium	--

## Ingredients

- 1/2 butternut squash, peeled, seeded, and diced
- 1 carrot, diced
- 1 teaspoon(s) olive oil
- 1 skinless, boneless chicken breast, diced, (about 5 ounces)
- 1 1/2 cup(s) mushrooms, finely sliced
- 1/3 cup(s) whole milk
- 4 ounce(s) small pasta shapes, such as pasta shells
- 1 thick slice country-style bread
- 1/4 cup(s) grated Cheddar cheese

## Directions

1. Preheat the oven to 400 degrees F. Steam the butternut squash and carrot pieces for 10 minutes until tender, then process them together with a handheld immersion blender until you have a soft purée.
2. Heat the oil in a medium saucepan and add the chicken pieces. Cook the chicken for 10

minutes, turning occasionally, until cooked through, then add the mushrooms and cook for a further 4–5 minutes. Stir in 1/2 cup of the butternut squash and carrot purée (freeze any you have left over), then add the milk, stir, and cook for a further 1 minute. Remove the mixture from the heat.

3. Meanwhile, cook the pasta according to the packet instructions until al dente. Drain, and then add the pasta to the chicken mixture and mix together thoroughly. Transfer everything to a small, shallow ovenproof dish.
4. Using a food processor, process the bread into breadcrumbs, then place them in a bowl and stir through the grated Cheddar. Spoon the cheesy breadcrumb mixture over the pasta bake and cook in the oven for 20 minutes until the top is golden and crispy.

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