



Pasta with chicken breast



Serves 4



35 mins



Low

Ingredients

300g chicken breast
Pasta to taste
Mozzarella Cheese to taste
Tomato pulp
1 Packet Onion Soup
Thyme to taste
Parsley to taste for garnish
200ml water
Garlic to taste
Olive oil to taste
Salt to taste

Cooking Instructions

In a pot, cook the pasta and set aside. Place the olive oil, garlic and onion soup in a pan and simmer for 2 minutes, stirring constantly. Immediately add the water and boil for a further 2 minutes. Add the chicken breast cut into cubes, the tomato pulp and the thyme. Cook until the meat is ready and the sauce to taste; Put the pasta into an oven-proof dish and cover with the chicken breast and the sauce; Add the cheese to taste and brown in the oven (180° for 15 mins).