



Nouille Gratin

Ingredients

- 200 g Tagliatelle pasta
- 4 cups Milk
- 1 Sachet MAGGI® Bechamel Mix
- 400 g Mushrooms, chopped
- 250 g Chicken Mortadella, cut into strips
- 1.5 cups Kashkaval cheese

Instruction

1. Cook the pasta according to packaging instructions. Drain and set aside.
2. Add milk and MAGGI® Béchamel Mix in a large saucepan. Bring to a boil stirring for 3-4 mins until the sauce thickens.
3. Spoon some of the béchamel sauce into the bottom of a baking dish. Place the pasta over the sauce, then add the mushrooms and chicken mortadella. Add the rest of the béchamel sauce over the chicken then top with the Kashkaval cheese.
4. Bake in a 190°C preheated oven for 15 mins or until top is golden brown.

Nutrition

Carbohydrates	50.25 g
Energy	452.26 kcal
Fats	15.79 g
Protein	27.77 g

🕒 25 Minutes

⊕ 6 Servings