Nouille and Chicken Gratin

Ingredients

- 1000 g Whole chicken, washed
- 250 g Fettuccini pasta
- 750 mL Milk
- 250 g Mushrooms, chopped
- 150 g Turkey ham, slices cut into strips
- 1.5 cups Mozarella cheese, grated
- 1 Sachet MAGGI® Béchamel with Cheese Mix

Instruction

1. Preheat oven to 250°C. Boil the chicken for 40 mins or until it’s cooked. Discard the skin and bones, then shred the chicken meat and set aside.

2. Meanwhile, cook the fettuccini pasta according to packaging instructions. Drain and cool then set aside.

3. Add milk and MAGGI® Béchamel with cheese Mix to a large saucepan. Bring to boil with constant stirring and simmer for 2-3 mins or until the sauce thickens.

4. In a large mixing bowl, combine the prepared chicken, fettuccini, mushroom, turkey ham and the prepared béchamel sauce (season with salt and pepper if it’s needed) and mix to combine well. (Reserve around 1½ cups of the béchamel sauce aside).

5. Pour the mixture evenly into a baking dish and spoon the reserved béchamel sauce over and top with the Mozzarella cheese.

6. Bake in a 250°C preheated oven for 15-20 mins or until top is golden brown.

Nutrition

Carbohydrates	31.41 g
Energy	386.82 kcal
Fats	9.08 g
Protein	43.11 g

25 Minutes

8 Servings