



Creamy Chicken Pasta

Ingredients

- 400 g Fettuccini pasta
- 100 g Smoked turkey breast, cut into strips
- 500 g Chicken breast, cut into strips
- 1 tsp Vegetable oil
- 300 g Mushrooms, chopped
- 750 g Skimmed milk
- 1 Sachet MAGGI® Béchamel with Cheese Mix
- 0.5 cup yellow Cheddar cheese, grated

Instruction

1. Cook pasta in boiling water until al-dente. Drain and pour into an ovenproof baking dish and layer with smoked turkey strips.
2. Meanwhile, heat oil in a deep saucepan, sauté chicken until fully cooked, add mushrooms and cook for another 2-3 mins. Then add milk and MAGGI® Béchamel with Cheese Mix, and stir over medium heat until sauce thickens.
3. Pour sauce over pasta and sprinkle Emmental cheese on top, bake in preheated oven at 180°C for 20 mins or until cheese is melted and golden. Remove and allow it to cool slightly before serving.

Nutrition

Carbohydrates	61.85 g
Energy	521.92 kcal
Fats	12.79 g
Protein	38.02 g

45 Minutes

6 Servings