



One-Skillet Chicken & Pasta Ragu

Ingredients

- 4 Small Chicken Breasts, cut into 1-cm chunks
- 2 tbsp Olive oil
- 1 Small Onion, chopped
- 1 Medium Carrot, chopped finely
- 1 Stalk celery, diced
- 2 tbsp Tomato Paste
- 3 Cloves Garlic, crushed
- 0.5 tsp Rosemary flakes
- 0.5 tsp Thyme flakes
- 250 g tomatoes, peeled and chopped
- 2 cubes Maggi® Chicken Bouillon
- 1 L Hot Water
- 3 cups Rigatoni pasta
- 0.5 cup Mozzarella cheese, grated
- 1 bunch Fresh parsley, chopped

Instruction

1. In a large skillet, cook chicken pieces in olive oil until golden. Add onions, carrot, celery, tomato paste, garlic, rosemary, thyme, chopped tomatoes, Maggi Chicken Stock® and water. cover and cook for 15 minutes.
2. Stir in uncooked pasta, and coat with sauce. Cover and allow to simmer over low heat until the water is absorbed, and pasta is soft. Sprinkle top with cheese, place cover back and allow the steam to melt the cheese.
3. Sprinkle with parsley before serving.

Nutrition

Carbohydrates	30.41 g
Energy	356.87 kcal
Fats	14.94 g
Protein	24.62 g

⌚ 45 Minutes

⊕ 6