

Miss Yasin's recipe for Chicken and Spinach Alfredo!

Ingredients:

Pasta
Cream cheese
Tomato passata
Parmesan cheese
Spinach
Garlic
Onion
Chicken
Oil
Salt
Paprika

1. Oil a hot pan (wok style would be best)
2. Dice the onion and mince the garlic, then add to the pan- browning off the onions.
3. Dice up the chicken and add to the same pan with the onion and garlic
4. Start to boil your chosen pasta
5. Once the chicken has fully cooked through add the tomato passata and ensure all contents are covered.
6. Add in some paprika and salt, taste to test to see if any more is needed!
7. Add in as much cream cheese as desired- the more the creamier! Stir until it has dissolved and mixed into the contents of the pan.
8. Add in spinach, as much as you like and stir until it starts to wilt (become soft)
9. Grate in parmesan cheese and stir into the mix
10. Add in pre-cooked pasta and ensure everything is mixed in.
11. Finally, serve in a deep dish bowl garnished with a little sprinkle of parmesan cheese!

TIPS:

For a more cheesier flavour, get a really rich cream cheese or add in other types of cheese alongside the parmesan!

My family and I love this dinner as it is quite quick to make and it just tastes amazing!

