

Chicken Alfredo Pasta Bake

Serves: 8-10

Prep Time: 20 minutes

Cook Time: 30 minutes



Ingredients

- 500g penne pasta
- 2 cups alfredo sauce
- 230g sour cream
- 3 cups grilled chicken
- 430g ricotta cheese
- 1 teaspoon minced garlic
- 2 eggs beaten
- ¼ cup parmesan cheese, shredded
- 1 tablespoon parsley, chopped
- Salt and pepper to taste
- 2 cups mozzarella cheese, shredded

Directions

1. Cook the pasta till just before al dente
2. Drain and rinse pasta under cold water to stop the cooking process
3. Mix pasta with the Alfredo sauce, sour cream and chicken
4. Combine ricotta, garlic, eggs, Parmesan and parsley and mix thoroughly
5. Season the pasta mix with salt and pepper to taste
6. Add the ricotta mixture to the pasta and stir to combine
7. Top with a thick layer of mozzarella cheese
8. Bake in a 9×13 casserole dish at 180 C for 30 minutes or until bubbly
9. Broil at 200 C for 2-3 minutes or until the cheese starts to brown

Serve hot