

# *Creamy Artichoke & Chicken Pasta Bake with Bacon*



*R & J Mazza*  
GLOBE ARTICHOKES

## **Ingredients**

400g penne pasta,  
½ teaspoon salt,

2 tablespoons oil,  
1 small brown onion, diced  
4 slices rindless short-cut bacon, chopped  
2 cloves garlic, crushed,  
300g Flat brown mushrooms, sliced,  
200g artichoke hearts, sliced  
300g roast chicken meat, shredded

50 g butter  
2 tablespoons plain flour  
1 cup milk  
1 cup cream  
1 cup tasty cheese,  
Salt & pepper, to taste,

¼ cup parsley, chopped  
¼ cup parmesan cheese



## **How to Cook**

1. Pre-heat oven to 200°C.
2. Boil water in a saucepan, add pasta and salt and cook.
3. Place oil in frypan, and heat. Add onions and bacon, cook for a minute. Add garlic, & mushrooms and sauté until soft. Remove from frypan and place in a large bowl.
4. Add artichokes and chicken meat to mushroom mixture.
5. Place butter in a frypan and melt. Add flour and continue cooking over medium heat stirring to blend well.
6. Gradually add milk & cream stirring until it thickens.
7. Remove from heat. Add cheese, salt and pepper. Add to artichoke mixture.
8. Remove pasta from heat and drain once cooked. Add to artichoke mixture.
9. Add parsley and mix well. Pour into baking dish and sprinkle with parmesan cheese. Cover with alfoil.
10. Bake in oven for 20 minutes. Remove alfoil and bake for another 10 mins or until golden brown.

**Serves 6**

