

One Pot 🍲 Chicken, Bacon & Pasta

Ingredients!

- 🥕 1 x diced brown onion
- 🥕 500g diced bacon
- 🥕 500g diced chicken (breast/thigh)
- 🥕 2 x tbspn minced garlic
- 🥕 1/2 tspn Salt & Pepper
- 🥕 1/4 tspn red chilli flakes
- 🥕 1 x tbspn paprika
- 🥕 2 x cups of chicken stock
- 🥕 400g tin of diced tomatoes
- 🥕 1/2 cup milk (your choice of type)
- 🥕 1/3 cup bbq sauce (I use Sweet Baby Rays)
- 🥕 2 cups pasta (your choice of type)
- 🥕 1 & 1/2 cups of mozzarella cheese



Method!

- 🔪 Heat oil in a pot
- 🔪 Add onion & brown
- 🔪 Add bacon & brown
- 🔪 Add chicken, salt, pepper, paprika & chilli flakes
- 🔪 Cook chicken until just browned
- 🔪 Add garlic & chicken stock & let simmer for a few minutes
- 🔪 Add tomatoes, milk & bbq sauce and mix until all combined
- 🔪 Add pasta & stir in
- 🔪 Bring pot to a simmer over medium-high heat
- 🔪 Reduce to a low-medium heat & cook on a low simmer, stirring often until pasta is cooked to your liking
- 🔪 Add cheese and stir in
- 🔪 Serve topped with a sprinkle of chopped parsley 🌿

Note: you could cook pasta before adding to quicken cooking time

Note: You could use shredded BBQ chicken but would recommend adding it at the end to stir and heat through

Note: Feel free to add veggies or serve with a side of veggies!