

# CHEESE SCRAPS & ROASTED CHICKEN PASTA BAKE





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Preparation time: 20 minutes

Cooking time: 40 minutes

Serves: 6

Difficulty: ★★

400g dried macaroni pasta  
2 Tbsp unsalted butter  
2 Tbsp plain flour  
1½ cups hot milk  
½ tsp ground nutmeg  
sea salt flakes and freshly-ground  
white pepper  
2 cups mixed grated cheeses  
2 cups roasted chicken, shredded  
1 bunch chives, finely sliced  
1 cup breadcrumbs

**1 Preheat** oven to 200°C. Cook the pasta in a large saucepan of rapidly-boiling salted water according to manufacturer's instructions until tender. Drain well.

**2 Combine** the butter and flour in a saucepan set over a moderate heat and cook until crumbly, add the milk in a steady stream, then whisk until thickened. Stir in the nutmeg, season with salt and pepper, then fold in half the cheese.

**3 Toss** the pasta with the cheese sauce, chicken and chives, then spoon into a 2L baking dish. Top with the remaining cheese and breadcrumbs, then bake for 20 minutes.