

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.