

# Cheesy Chicken, Chorizo & Tomato Gluten Free Penne Bake



*Recipe supplied by San Remo.*

## **Ingredients**

San Remo Gluten Free Penne 350g

2 tbsp olive oil

1 onion, finely diced

2 chorizo sausage, crumbled

1 tsp smoked paprika

½ cup chopped sun-dried tomato

800g tinned tomato

Sea salt & cracked black pepper

2 roasted chicken breast, shredded

1 cup smooth ricotta

⅓ cup parmesan

¼ cup oregano leaves to garnish

## **Method:**

1. Heat a medium saucepan over medium to high heat. Add olive oil, onion and chorizo and sauté for 5 minutes.
2. Add paprika, sun-dried tomato, tinned tomato, 1 cup of water, season with salt and pepper, bring to the boil and simmer for 30 minutes. Add shredded chicken.
3. Preheat oven to 180°C. In a pot of boiling salted water, add pasta and cook for 2 minutes less than suggested on the packet instructions.
4. Add cooked San Remo Gluten Free Penne to the sauce and stir well to combine.
5. Transfer to an oven safe serving dish, add dollops of ricotta and scatter over parmesan. Bake until golden and bubbly, about 30 minutes.
6. To finish garnish with oregano.
7. Serve and enjoy with family and friends!