

# One Pan Chicken Risoni



A one pan chicken dish with risoni in a rich tomato sauce.

*Recipe supplied by Leggo's.*

## **Ingredients**

4 small chicken breast fillets  
1 teaspoon smoked paprika  
1 tablespoon extra virgin olive oil  
1/2 cup risoni  
500 g jar Leggo's Prebiotic Sauce - Bolognese  
1 cup chicken stock  
freshly grated parmesan and parsley, for garnish  
steamed vegetables, for serving

## **Method:**

1. Sprinkle chicken with paprika and season to taste on both sides.
2. Heat oil in a large non stick frypan over medium heat. Add chicken and brown well on both

sides. Remove and set aside.

3. Add risoni and stir for 2 minutes until lightly toasted. Add garlic, Leggo's Prebiotic Sauce, stock and stir to combine. Bring to the boil and reduce heat to low.
4. Return chicken to frypan, cover and cook, occasionally stirring risoni. Cook for 20 minutes or until chicken and pasta is cooked.
5. Slice chicken, serve with risoni, sprinkled with parmesan and herbs. Serve with vegetables.