

### Recipe Details

Description: Wholesome family supper!

Serves: 4 portion(s)

Cooking Ability: straightforward

Price Band: low

Times:

- preparation 10 minutes
- hands-off 0 minutes
- cooking 15 minutes

Useful Information: pasta

Utensils:

### Ingredients

400 ml **tomato pasta sauce, ready-made**

4 medium breasts of chicken, roughly chopped

100 g fresh spinach leaves

250 g mozzarella cheese, chopped (optional)

400 g fresh tagliatelle pasta

6 rashers streaky bacon, roughly chopped

200 g cherry tomato, halved (optional)

### Instructions

- 1 Cook the pasta as per packet instructions, then drain but hang onto half a cup of the cooking water.
- 2 Dry fry the chicken in a pan stirring for approx 5-7 mins.
- 3 Add in the bacon and continue cooking until browning and chicken cooked through.
- 4 Add in the cherry tomatoes and cook for a further 1 min.

### Instructions

- 5 Add the pasta plus the reserved cooking water to the pan and remove from heat.
- 6 Toss in the spinach leaves and mozzarella, plus the tomato sauce and mix together well.

Note: Some recipes have optional ingredients. If you have listed any of these as 'dislikes', we have excluded them from your ingredient list. So please ignore any reference to them in the instructions. Don't fret, the recipe will still be yummy!!

### Suggested accompaniments

None