



Kids Cheesy Pasta with Smoked Chicken and Cherry Tomatoes

INGREDIENTS *(Serves 4)*

400g fresh penne pasta
20g butter
20g flour
300ml semi skimmed milk
12 cherry tomatoes
100g grated cheddar cheese
2 slices smoked chicken per person,
chopped

METHOD

- Cook the pasta according to instructions.
- While the pasta is cooking, melt the butter in a saucepan then stir in the flour, cooking for 2-3 minutes.
- Add the milk, a little at a time, and stir to combine to a smooth sauce.
- Cut the tomatoes in half and add with the cheese to the sauce and stir until melted through.
- Add in the smoked chicken, stir through the hot pasta and serve immediately.



Rannoch Smokery is a dedicated meat and game smoker, passionate about quality and producing the best smoked meats in the country from the hills surrounding Kinloch Rannoch in Scotland. To date our products have accumulated 18 Great Taste Awards from the Guild of Fine Food Retailers, which is the seal of real quality in speciality food and drink.

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