

One-pot chicken and tomato pasta



Ingredients

Serves: 2

1 tablespoon olive oil

2 skinless, boneless chicken breast fillets, cubed

2 cloves garlic, chopped or to taste

1 (400g) tin Italian-style chopped tomatoes

150g dried pasta

50g fresh spinach, chopped

1 Mozzarella cheese ball, grated

Method

Heat the olive oil in a large frying pan with a lid over medium heat and cook and stir the chicken and garlic until the chicken is no longer pink in the centre.

Pour the chopped tomatoes with their juice into the frying pan and bring to the boil over high heat.

Stir in the pasta and return to the boil. Cook uncovered, stirring occasionally, until the pasta have cooked through, but are still firm to the bite.

Spread the spinach over the top of the pasta, cover and simmer until the spinach leaves are cooked.

Sprinkle the Mozzarella cheese evenly over the frying pan and simmer until the cheese has melted and the pasta is bubbling.