



Easy Italian chicken

Serves: 2

Time

50 minutes



Ingredients

- ½ tablespoon of olive oil
- 1 onion, peeled and chopped
- 2 skinless chicken breasts
- 10 mushrooms, washed and sliced
- 2 x 400g cans of chopped tomatoes
- 2 teaspoons dried Italian herbs
- 2 teaspoons Worcestershire sauce
- freshly ground black pepper
- 210g dry pasta
- fresh basil to garnish

Method

1. Preheat the oven to 180°C or gas mark 4.
2. Gently fry the onions in a little olive oil, for about 5 minutes.
3. Then put the mushrooms and all other ingredients apart from the pasta into an ovenproof dish, mix thoroughly and bake in the oven for 40 minutes or until chicken is cooked through.
4. Meanwhile, cook the pasta according to the packet instructions.
5. Serve the chicken with the pasta and garnish with fresh basil.