

Creamy Chicken and Leek Spaghetti

½ a packet of dried Spaghetti

2 Chicken breasts or 4 chicken thighs

2 cloves of garlic

2 single Leeks

1 tablespoon of Cream Cheese (provided by the school)

1 small packet of mushrooms (Optional)

Salt (provided by the school)

Pepper (provided by the school)

Mixed herbs (provided by the school)

1. Boil the spaghetti in half a pan filled with hot water
2. Whilst the spaghetti is boiling, chop up the Leeks, and wash them, leave to drain in a colander.
3. Add a tablespoon of oil to a pan and heat the oil on number three heat. Keep an eye on the oil.
4. Wash the mushrooms (if you are using them) and chop them into two.
5. Peel and finely chop the garlic.
6. Chop the chicken into bite sized chunks.
7. Drain the Spaghetti in a colander keep some of the water(150ml) for the sauce!
8. Add the chicken to the hot oil, when the chicken has turned white add the Leeks, after two minutes add the garlic and mushrooms (if using).
9. Add the cream cheese to the chicken and Leek. Add the drained spaghetti, and 150 ml of the water from the Spaghetti to the Chicken and Leek. Season with salt, pepper and mixed herbs.
10. Leave to simmer for five minutes and add the dish to your lidded container.
11. Wash up and tidy your working area.

