

## Witlof met Kip en Tomatensaus



**Serves 3**

**Prep 15 mins**

**Cooking 20 mins**

**Easy**

### Ingredients

500g chicory

300g pasta sauce tomato & basil

6g fresh basil

150g Waitrose wafer thin roast chicken from deli counter

94g mozzarella

225g tagliatelle

Need ovenproof dish 26cm diameter

1. Preheat oven to 200C/ Fan 180C/ Gas 6. Cut the bottom off the chicory and halve the chicory lengthways. Remove the hard core. Cook the chicory halved for 5 mins in salted water. Drain
2. Pour the pasta sauce in the ovenproof dish. Pick the basil leaves from the stem and use half to spread over the sauce. Lay the chicory halves in a layer in the sauce and arrange the chicken slices in between. Slice the mozzarella and spread over the mixture. Season and bake in the oven for 20 mins.
3. In the meantime, cook the pasta according to packet instructions. Take the dish out of the oven and sprinkle the rest of the basil over the top. Serve with the pasta.
4. Tip: you can prepare this dish a day in advance. Keep covered in the fridge until needed. Reheat from cold for 30 mins at 160C.

