



Delicious Leftover Chicken Pasta

If you have chicken leftover from the Sunday roast, try using it in this scrumptious pasta recipe, which is easy enough for young children to help with. You could also use any chicken from the carcass after making stock (find the stock recipe [here](#)).

Ingredients

300g of pasta shapes, such as farfalle or penne

300g cooked chicken

3 tbsps mayonnaise

1 tsp grain mustard

1 tsp runny honey

4 spring onions

A small bunch of basil

4 salad tomatoes or 12 cherry tomatoes

Salt

Pepper

Method

1. Cook the pasta in boiling water according to the packet instructions. When cooked, drain in a colander and then rinse in cold water to cool.
2. Roughly chop or tear the chicken into bite-sized chunks.
3. Trim the spring onions and slice thinly.
4. Quarter the salad tomatoes, then cut each quarter in half, or halve the cherry tomatoes if you are using these instead.
5. Strip the basil leaves from the stalks and tear into pieces.
6. Mix the mayonnaise, mustard and honey in a large bowl and add a splash of water to make a dressing with the consistency of double cream.
7. When the pasta is completely cool, gently mix it into the dressing, along with the chicken, spring onions, basil and tomatoes, and season with salt and pepper to taste.

Variations

- Use whole-wheat pasta for a healthier version.
- You can use full-fat or low-fat mayonnaise.
- Switch the grain mustard for smooth 'Dijon' mustard if you wish.
- If onions aren't your taste, try adding only the mild white part of the spring onions; just make sure

you put the green leaves in the compost bin!

- If you would like more onion flavour, add half a chopped red onion, instead of the spring onions.
- This is a great lunchbox dish, but if you can't refrigerate your lunchbox at work or school, make sure you add an ice pack to keep the pasta dish cool until you're ready to eat it.