**On the menu:**

**Chicken and bacon pasta**

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| **Ingredients & Equipment** **You’ll also need:** * 2 tbsp olive oil
* 1 tbsp butter
* 1 onion, finely chopped
* 1 large garlic clove, finely grated
* 200ml double cream
* 100g mascarpone
* 75g parmesan, finely grated
* 1 chicken stock cube
* 2 cooked chicken breasts (about 210g), shredded
* 8 rashers cooked streaky bacon (about 25g), roughly chopped
* 300g tagliatelle
* ¼ small bunch of parsley, finely chopped
* green salad, to serve
 | **Method*** **STEP 1**

Heat the oil and butter in a medium [saucepan](https://www.bbcgoodfood.com/content/five-best-saucepans) over a low heat and fry the onion for 10 mins, or until softened and translucent. Add the garlic and cook for 2 mins more. Add the cream, mascarpone, parmesan and stock cube. Give it a stir and add the cooked chicken and bacon to heat through.* **STEP 2**

Meanwhile, cook the pasta following pack instructions. Reserve 100ml of the pasta water. Toss the pasta in the creamy sauce and enough of the reserved water to loosen. Season with black pepper. Top with the parsley and serve with a green salad. |
| **Plan Ahead****Preparation:** We’ll be making and cookingtogether with Chef Gavin.If it would help the people you support, there are opportunities to prepare some of the more challenging tasks like weighing the flour before the session. **Managing Risk**: We’re frying in the hob and using the oven. So please carful By reviewing the method *(see right hand column)* ahead of the session, you can safely plan these activities in advance. |

 **Top Tips**

* **Put the people you support in control:** Try to give them as many opportunities as possible to independently lead this activity and enjoy the experience of cooking.

If they struggle with some parts, adapt the activity so they can still help make their meal with your support, guidance, and encouragement.

* **Make every moment matter:** Try and make this session fun and engaging. Celebrate successes by give encouragement. Enjoy the sensory experiences of cooking. Engage them in seeing their raw ingredients transform into a delicious meal.
* **Make this the start of something special:** After they’ve completed the recipe, make eating it a special experience! Hopefully, they can enjoy eating lovely home-cooked food. Are there any people they’d like to save some for or to taste it?
Try this recipe again soon. The more that you practice, the better their cookery skills will develop. You can watch the session again on our activities site.
* **Promoting Life Skills –** What other life skills can this develop? From this activity, you have an opportunity to explore shopping, budgeting, cleaning, setting a table, hosting a meal and more! Use these cookery sessions as a way to inspire further progress.