

One-pan chicken and pea macaroni

Macaroni can do more than just cheese! Whip up this delicious one-pan pasta with chicken drumsticks, peas, tomato, garlic and herbs for an easy weeknight dinner.

- Serves 4
- Cooktime 45 mins 45 minutes
- Preptime 10 mins

Ingredients

- 1 tbs olive oil
- 8 small Coles Australian RSPCA Approved Chicken Drumsticks
- 1 brown onion, thinly sliced
- 2 garlic cloves, crushed
- 1½ cups (300g) macaroni
- 400g can Coles Diced Tomatoes
- 1 tsp dried oregano
- 2 chicken stock cubes, crumbled
- ¾ cup (90g) frozen peas
- ¼ cup flat-leaf parsley leaves

Check ingredient labels to make sure they meet your specific dietary requirements and always consult a health professional before changing your diet. View dietary information [here](#).

Percentage Daily Intake information on our recipes is calculated using the nutrition reference values for an average Australian adult.

Method

1. Step 1

Heat the oil in a large deep frying pan over medium-high heat. Add the chicken and cook, turning, for 8 mins or until browned all over. Transfer to a heatproof bowl.

2. Step 2

Add the onion to the same pan. Cook, stirring, for 4 mins or until onion starts to brown. Add the garlic and cook for 30 secs or until fragrant. Add the tomato, oregano, stock cubes and 2¼ cups (560ml) water. Bring to a simmer. Stir in the pasta. Return the chicken to the pan. Reduce heat to low. Cook, partially covered,

for 25 mins or until chicken is cooked through and pasta is tender. Stir in the peas. Cook, covered, for 5 mins.

3. Step 3

Sprinkle with parsley to serve.