**ASSIGNMENT #05**

Name: Saman Khan

ID: 19K-0354

Section: H

Topic: How to Make Baked Chicken Tikka Pasta

Quarantine has turned us all into a cook, we are all looking to try new recipes everyday. One of my favourite recipe is baked chicken tikka pasta which I will be demonstrating today. Pasta is a weeknight favorite for everyone, especially since it is very easy to make. One can get really creative, as this dish can offer a lot of room for creativity for people who love to cook. One can simply make different pasta recipes using different kinds of pastas like spaghetti, fusili, or penne, different sauces such as white sauce or tomato sauce.

The ingredients which we will need before we move on to the cooking part are: 500 grams boneless chicken cut in strips, 1 packet of boiled pasta, some chopped garlics, 1 diced capsicum, 1 small tomato (puréed), 1 tablespoon tikka masala, 1 tablespoon lemon juice, 1 tablespoon ginger garlic paste, 2 tablespoons butter, 2 tablespoons plain flour, 2 cups of milk, 1 tablespoon oregano leaves, 1 tablespoon black pepper powder, 1 tablespoon ketchup, 1 tablespoon chilli sauce, mozzarella cheese, and salt (to taste).

Now moving to the actual part of the recipe. Step one is to marinate your chicken with tikka masala, lemon juice and ginger garlic paste. Keep aside for 30 minutes. While you leave the chicken for marination in the meantime start preparing your white sauce. Add 2 tablespoons of butter in a pan then add chopped garlics. Sauté a bit. Add flour, milk, oregano, black pepper and salt. Give it a good mix. Cook until the sauce thickens and keep stirring to avoid forming into lumps.



After you have prepared your white sauce start preparing chicken and tomato sauce. Add marinated chicken in 1 tablespoon of oil with puréed tomato, ketchup, chili sauce and salt. Add capsicum. Cover and cook until chicken is done.



Now its time prepare your baking dish. Add first layer of boiled pasta with white sauce, chicken and tomato sauce on top. Repeat the same process for the 2nd layer. Add a layer of shredded mozzarella cheese on top. Bake in a preheated oven on 220C for 15-20 mins or until cheese melts. Enjoy with your friends or family.

