

CREAMY CHICKEN & PASTA

Ingredients:

- 8 Sections Ramen noodles (or any favorite noodles)
- 3 Garlic Cloves
- ¼ Cup Onions
- Lard * (or butter)
- Salt & Pepper
- 1 Cup Cooked and Diced Chicken
- ¼ to ½ Cup Cooked and Diced Bacon
- 2 Cups Ricotta (or cream cheese)
- Milk
- ½ Cup Peas
- ½ Cup Corn
- ½ Cup Shredded cheese



Directions:

1. Cook the pasta according to the package instructions and drain.
 2. Sauté the onion & garlic in a large skillet with butter or lard until translucent.
 3. Add in the cream cheese and milk until melted.
 4. Next add in the chicken, bacon, peas and corn. You can add in salt & pepper at this point to taste.
 5. Stir until completely combined and warmed all the way through. Top with cheese and serve.
- Alternatively, you could place into the oven on broil for 5 minutes and then service.

