


Elbow Mac Pastel Supreme

Ingredients:

1 pack 400g  Elbow Big Macaroni
Cook according to package directions but use 4 cups chicken broth instead of water. Do not drain. Keep warm until Pastel sauce is ready.

Chicken Pastel Sauce

Ingredients:

1 tbsp vegetable oil
2 tbsp butter
2 tbsp minced garlic
1 medium onion, chopped finely
2 pcs spanish chorizo, sliced thinly
1 chicken breast fillet, cut into 1inch strips
2 tbsp patis (fish sauce)
1 tsp cracked black peppercorns
1 tetra pack all-purpose cream
1 medium carrot, peeled and diced into 1/4 inch cubes
1/2 cup frozen sweet peas
1 can sliced mushrooms, including liquid
1/2 block cheddar cheese, grated

Cooking Instructions:

1. Heat oil in a pan and add butter. Sauté garlic and onions until translucent or fragrant.
2. Add chicken strips and cook until light brown. Add chorizo slices and continue frying for 1 minute.
3. Season with fish sauce and black pepper.
4. Pour all-purpose cream. Stir well.
5. Add carrots and cook until tender. Add sweet peas and sliced mushrooms including its liquid to get its flavor.
6. Simmer over low heat until sauce has thickened.
7. Add grated cheese and mix until cheese is melted.
8. Transfer cooked  Elbow Macaroni to a serving dish, pour over pastel sauce and serve hot.

