Product Spotlight: Olives

There are many different types of olives! The largest is called 'donkey olive' and the smallest 'bullet olive'.

B2 Chicken Cacciatore Pasta

Chicken Cacciatore without the wait! Diced chicken breast cooked in a tomato sauce with capsicum and mushrooms, tossed with pasta and kalamata olives.

Spruce it up!

If you have any fresh thyme, you can add some leaves to cook with the chicken instead of the dried Italian herbs. Add a few chilli flakes for some heat and some garlic to the sauce for extra depth of flavour.

🕐 20 minutes   🍴 2 servings   🍗 Chicken

29 April 2022

FROM YOUR BOX

LONG PASTA	1 packet (250g)
BROWN ONION	1
DICED CHICKEN BREAST	300g
RED CAPSICUM	1
MUSHROOMS	150g
DICED TOMATOES	400g
KALAMATA OLIVES	1 tub (100g)
BASIL	1 packet

FROM YOUR PANTRY

oil for cooking, salt, pepper, dried Italian herbs

KEY UTENSILS

large frypan with lid, saucepan

NOTES

If cooking for little ones you may want to season the sauce with 1/2 tsp sweeter (honey or sugar) of choice.

No gluten option – pasta is replaced with GF pasta.

1. COOK THE PASTA

Bring a saucepan of water to the boil. Add pasta to boiling water and cook according to packet instructions until al dente. Drain and set aside.

2. COOK ONION AND CHICKEN

Heat a frypan over medium-high heat with **oil**. Slice and add onion along with chicken and **1 tsp Italian herbs**. Cook for 5 minutes and season with **salt and pepper**.

3. ADD THE VEGETABLES

Slice capsicum and mushrooms, adding to pan as you go, and cook for 2-3 minutes until softened (add more oil if needed).

4. SIMMER THE SAUCE

Pour in diced tomatoes. Cover and simmer for 6-8 minutes. Season with **salt and pepper** (see notes)**.**

5. TOSS THE PASTA

Rinse and add olives to pan along with cooked pasta. Toss to combine.

6. FINISH AND SERVE

Divide pasta among bowls. Slice basil leaves and use to garnish.

How did the cooking go? We'd love to know – help us by sharing your thoughts! Go to the **My Recipes** tab in your **Profile** and leave a review! Text us on **0481 072 599** or send an email to **hello@dinnertwist.com.au**