



DINNER TWIST
LOCAL, HEALTHY, DELIVERED



Product Spotlight: Cream Cheese

Cream cheese is made from cream and milk. It has a soft, spreadable texture and mildly acidic taste, that is delicious when flavoured with garlic or herbs.



B4

Creamy Cajun Chicken Pasta

Little wheels of pasta in a deliciously smokey, creamy cheese sauce with pops of sweetness from fresh corn and cherry tomatoes, finished with a sprinkle of chives.



25 minutes



4 servings



Chicken

9 September 2022

Herb it up!

You can use dried or fresh herbs to flavour the sauce instead of spices if preferred! Add chopped fresh rosemary to the sauce and some garlic for depth of flavour.

FROM YOUR BOX

SHORT PASTA	1 packet (500g)
CHERRY TOMATOES	2 packets (2 x 200g)
CORN COBS	2
GREEN CAPSICUM	1
MEXICAN SPICE MIX	1 sachet
COOKED CHICKEN BREAST	1 packet
CREAM CHEESE	1 tub (140g)
CHIVES	1 bunch

FROM YOUR PANTRY

oil for cooking, salt, pepper

KEY UTENSILS

large frypan, saucepan

NOTES

You can add any extra veggies from the fridge to this pasta. Sliced mushrooms, zucchini or broccoli florets work well!

No gluten option – pasta is replaced with GF pasta.



1. COOK THE PASTA

Bring a saucepan of water to a boil. Add pasta and cook according to packet instructions or until al-dente. Reserve **1 cup cooking water** before draining. Set aside.



2. SAUTÉ THE VEGETABLES

Heat a large frypan over medium-high heat with **oil**. Halve tomatoes, remove corn from cobs and dice capsicum (see notes). Add to pan as you go along with Mexican spice mix. Cook for 8-10 minutes until softened.



3. MAKE THE SAUCE

Roughly chop chicken and add to pan along with cream cheese. Stir until combined. Reduce heat to medium.



4. TOSS THE PASTA

Stir cooked pasta through the sauce along with **1/2-1 cup reserved cooking water**. Season to taste with **salt and pepper**.



5. FINISH AND SERVE

Slice chives and stir 1/2 through pasta. Use remaining to garnish. Serve pasta at the table.

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**

