

for the
little ones

Pesto Pasta



20 Minutes



2 Servings



Chicken

Family-approved penne pasta tossed in a creamy pesto sauce with shredded chicken and served with a cherry tomato side salad.

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FROM YOUR BOX

SHORT PASTA	1 packet
CHERRY TOMATOES	200g
AVOCADO	1
BASIL	1 packet
BASIL PESTO	1 jar
SOUR CREAM	1
PRE-COOKED CHICKEN	1 packet

FROM YOUR PANTRY

salt, pepper

COOKING TOOLS

large saucepan

Omit the sour cream and make a pasta salad instead with all the ingredients tossed together.

Before you start cooking!

Rinse your veggies and lay out all your ingredients, utensils and cooking equipment, such as pans, chopping board and knife.

No gluten option – pasta is replaced with GF pasta.



1. COOK the Pasta

Bring a saucepan of water to a boil. Add 1/2 packet pasta and cook according to the packet instructions or until al dente. Reserve **1/2 cup pasta water** then drain, see step 3.

tip Use the whole packet of pasta with all of the pesto and sour cream for great leftovers!



4. Toss Sauce with Pasta

Toss pasta into sauce to combine. Season with **salt and pepper** to taste.



2. Make the Salad

In the meantime, halve cherry tomatoes and dice avocado. Slice basil leaves (reserve some for garnish if you like!). Toss in a bowl.

tip Drizzle with a little olive oil and balsamic vinegar if you like!



3. Make the Sauce

Once pasta is drained, add 1/2 jar pesto and 1/2 tub sour cream to the saucepan. Heat up and simmer for 2 minutes. Add chicken along with **1/4 - 1/2 cup reserved pasta water** to warm through.



5. finish AND serve

Serve pesto pasta with tomato salad at the table. Garnish with any reserved basil leaves.