



DINNER TWIST
LOCAL. HEALTHY. DELIVERED





Product Spotlight: Fresh oregano

The ancient Greeks were crazy about fresh oregano — in fact, their name for this fragrant herb means “Joy of The Mountain”. They believed that cows that grazed in fields full of oregano had tastier meat, and that applying oregano to your skin before sleep meant you would dream about your future spouse.

2 Creamy Chicken Pasta

Pasta is always a hit. This one is made with Philadelphia cream cheese and sun-dried tomatoes, making for a rich, creamy sauce that’s sure to satisfy.

 30 minutes  2 servings  Chicken

22 June 2020

Spinach on the side

If spinach isn’t loved by the whole family, omit adding it in step 3. Instead, serve it on the side, drizzled with a little olive oil and vinegar of choice. You can also keep the sun-dried tomatoes on the side.

FROM YOUR BOX

SHORT PASTA	250g
CHICKEN BREAST FILLET	300g
FRESH OREGANO	2/3 packet *
SPRING ONIONS	2
GARLIC CLOVE	1
COURGETTES	2
SUN-DRIED TOMATOES	1/2 packet (125g) *
BABY SPINACH	1 bag (60g)
TOMATO	1
PHILADELPHIA CHEESE	1/2 block (125g) *

**Ingredient also used in another recipe*

FROM YOUR PANTRY

olive + oil (for cooking), salt, pepper, dried oregano, red wine vinegar

KEY UTENSILS

saucepan, large frypan

NOTES

If you prefer, slice the courgettes instead of grating them.

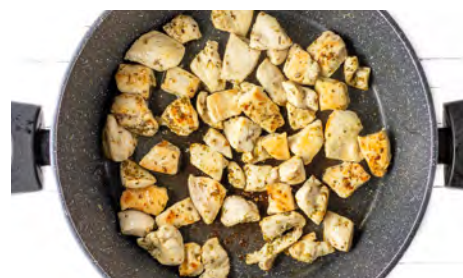
Feel free to customise the topping as you see fit! For example, add finely diced red onion, halved olives or rocket leaves.

No gluten option – pasta is replaced with GF pasta.



1. COOK THE PASTA

Bring a saucepan of water to the boil. Add pasta and cook according to packet instructions or until al dente. Drain, reserving **1/2 cup pasta water**.



2. COOK THE CHICKEN

Heat a large frypan with **oil** over medium-high heat. Cut chicken into bite-size pieces and add to pan with **2 tsp dried oregano** and 1 tsp roughly chopped fresh oregano leaves. Cook for 5 minutes.



3. ADD THE VEGETABLES

Slice spring onions, crush garlic and grate courgettes (see notes). Add to pan as you go and cook for 3-4 minutes. Chop and add sun-dried tomatoes, spinach and **1/2 cup water**. Cover and simmer for 5 minutes.



4. MAKE THE TOPPING

Roughly chop tomato and remaining oregano leaves. Combine with **1 tsp olive oil and 1 tsp vinegar**, season with **salt and pepper** (see notes).



5. ADD THE PASTA

Dice and add cheese along with the pasta. Stir over low heat until combined. Add **reserved pasta water** as needed (we used 1/3 cup) and season with **salt and pepper**.



6. FINISH AND PLATE

Serve pasta in bowls and garnish with tomato-oregano topping.

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**

