



DINNER TWIST
LOCAL, HEALTHY, DELIVERED




Product Spotlight: Cream Cheese


Cream cheese is made from a mixture of cream and milk. It has a soft, spreadable texture and mildly acidic flavour, and is often flavoured with garlic or herbs.



D4 Creamy Chicken Carbonara

Spaghetti tossed through a delicious cream cheese sauce with chicken, sun-dried tomatoes and mushrooms.

 20 minutes

 4 servings

 Chicken

4 February 2022

Switch it up!

You can easily switch out any ingredients in this sauce for your favourite veggies instead! Grated zucchini, finely chopped broccoli and fresh tomatoes will all cook in the same time.

FROM YOUR BOX

LONG PASTA	500g
BROWN ONION	1
MUSHROOMS	200g
SUN-DRIED TOMATO STRIPS	1 packet
COOKED CHICKEN BREAST	1 packet
PHILADELPHIA CHEESE	1 tub (140g)
ROCKET LEAVES	1 bag (120g)

FROM YOUR PANTRY

olive oil, salt, pepper, dried thyme (see notes)

KEY UTENSILS

large frypan, saucepan

NOTES

Roughly chop or tear chicken if preferred.

If you don't have dried thyme you can use fresh rosemary or dried oregano.

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. Reserve 1 cup cooking water (for step 3). Drain pasta.



2. SAUTÉ THE VEGETABLES

Slice onion and mushrooms. Add to a large frypan over medium-high heat with **olive oil**. Stir in **2 tsp dried thyme** and cook, stirring, for 5 minutes until softened.



3. MAKE THE SAUCE

Reduce pan heat to medium. Drain tomato strips (if required) and add to pan along with chicken (see notes). Stir in Philadelphia cheese along with **1 cup reserved cooking water** until melted.



4. FINISH AND SERVE

Add pasta and rocket to pan. Toss until well combined. Season to taste with **salt and pepper** and serve 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

