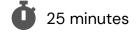




# **Pesto Chicken Pasta**

This satisfying pasta dish combines green pesto, grilled veggies and tender chicken. Yes please!





2 servings



# Grill pan alternatives

Instead of grilling the veggies on a grill pan, you can toss them on the barbie. Or dice and bake in the oven until tender.

#### FROM YOUR BOX

SHORT PASTA	250g
SHALLOT	1
COURGETTES	2
RED CAPSICUM	1/2 *
SICILIAN OLIVES	1/2 tub *
SLICED ROASTED CHICKEN	1 packet (220g)
BASIL PESTO	1 tub (50g)
PARSLEY	1/2 bunch *
CASHEWS	1 packet (50g)

<sup>\*</sup>Ingredient also used in another recipe

#### FROM YOUR PANTRY

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

#### **KEY UTENSILS**

grill/frypan, saucepan

#### **NOTES**

Alternatively, you can grate courgettes and dice shallot. Fry in oil for a few minutes, then add sliced chicken and toss all with pasta. Keep capsicum and olives separate to serve.

Add some parmesan, bocconcini or other cheese of choice when serving if desired.

No gluten option - pasta is replaced with GF pasta.



### 1. COOK THE PASTA

Bring a pot of water to the boil. Add pasta and cook according to packet instructions or until al dente. Drain, reserving **1/4 cup** water. Return to pan.



### 2. GRILL THE VEGETABLES

Slice shallot, courgettes and capsicum (see notes). Toss with 1 tbsp oil, 1/2 tsp oregano, salt and pepper. Cook on a grill/frypan (in batches if necessary) until just tender. Remove to a board.



### 3. TOSS THE PASTA

Add drained olives (to taste), chicken, pesto and reserved pasta water to the pasta and toss together. Season with salt and pepper.



# 4. SLICE THE GRILLED VEG

Separate shallot rings, slice capsicum and courgettes. Toss together with chopped parsley, 1/2 tbsp olive oil and 1/2 tbsp vinegar. Season to taste with salt and pepper.



# 5. FINISH AND PLATE

Serve pesto chicken in bowls, topped with grilled vegetables and roughly chopped cashews (see notes).

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