



DINNER TWIST
LOCAL, HEALTHY, DELIVERED




Product Spotlight: Red Capsicum

The red capsicum has had more time to ripen compared with its green and yellow counterpart. This makes it slightly sweeter!



4 Pesto Chicken Pasta

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

 25 minutes

 2 servings

 Chicken

16 November 2020

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)

**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).

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**

