



DINNER TWIST
LOCAL, HEALTHY, DELIVERED



Product Spotlight: Free-Range Eggs

The eggs in your box (and on the Marketplace) are free-range, meaning that they come from happy hens who are free to roam outside and enjoy the beautiful WA sunshine!



4 Sun-dried Tomato & Chicken Pasta

Free-range WA chicken strips, fresh Perth-made pasta, free-range eggs, seasonal greens, and moreish sun-dried tomatoes. Local, easy and delicious — we love it! ♥

 25 minutes

 2 servings

 Chicken

14 December 2020

Blended sauce

Instead of adding the sun-dried tomatoes as-is, you can make a quick sauce. Use a stick mixer to blend the tomatoes with a little olive oil, water, and pepper. You can also add the feta and/or a garlic clove if preferred!

FROM YOUR BOX

SHALLOT	1
CHICKEN STIR-FRY STRIPS	300g
BROCCOLINI	1
SUN-DRIED TOMATOES	1 tub
FRESH PASTA	1 packet (250g)
FREE-RANGE EGGS	2
FETA	1/2 block *
CHIVES	1/2 bunch *

**Ingredient also used in another recipe*

FROM YOUR PANTRY

olive oil + oil/butter (for cooking), salt, pepper, dried thyme, balsamic vinegar

KEY UTENSILS

frypan, saucepan

NOTES

You can use the oil from the sun-dried tomatoes for extra flavour!

No gluten option - pasta is replaced with gluten-free pasta. Cook as per packet instructions.



1. COOK THE SHALLOT

Bring a saucepan of water to the boil for step 3.

Heat a frypan with **oil** (see notes) over medium-high heat. Slice and add shallot with **1/2 tsp thyme**. Cook for 5 minutes, stirring occasionally until softened.



2. ADD THE CHICKEN

Add chicken to pan and cook for a further 3-4 minutes. Cut broccolini into smaller pieces and add to pan with **1 tbsp vinegar** and drained, roughly chopped sun-dried tomatoes (to taste). Cook for 3-4 minutes.



3. COOK THE PASTA

Add pasta and eggs to boiling water. Cook for 7 minutes or until al dente. Drain, reserving **1/4 cup cooking water**. Run under cold water to cool slightly.



4. FINISH THE PASTA

Chop feta (to taste) and chives. Add to pan with the pasta (keep some chives for garnish). Toss well with **reserved pasta water** and season with **salt and pepper**.



5. FINISH AND PLATE

Divide pasta among bowls and sprinkle with reserved chives.

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**

