Product Spotlight: Cherry Tomatoes

Cherry tomatoes are given their name because of their similar size and shape to cherries! They can have a more concentrated flavour than regular tomatoes due to their size.

Creamy Chicken Florentine Pasta

Linguine pasta with a creamy garlic sauce, tender chicken strips, spinach and cherry tomatoes all tossed together in the one pan and finished with toasted almonds.

Add some extras!

You can add some fresh basil, oregano or thyme to this dish if you have some! For a more adventurous flavour you can finish the pasta with some lemon zest, chilli flakes and parmesan.

🕐 25 minutes   🍴 2 servings   🍗 Chicken

Per serve:	PROTEIN	TOTAL FAT	CARBOHYDRATES
	62g	28g	121g

FROM YOUR BOX

LONG PASTA	1 packet
SLIVERED ALMONDS	40g
BROWN ONION	1
CHERRY TOMATOES	200g
CHICKEN STIR-FRY STRIPS	300g
GARLIC	1 clove
ENGLISH SPINACH	1 bunch
SOUR CREAM	1 tub

FROM YOUR PANTRY

oil for cooking, salt, pepper, dried tarragon

KEY UTENSILS

large frypan, saucepan

NOTES

If you don't have dried tarragon you can use dried Italian herbs, oregano or rosemary!

No gluten option – pasta is replaced with GF pasta.

1. COOK THE PASTA

Bring a saucepan of water to boil. Add 1/2 packet pasta to boiling water and cook according to packet instructions or until al-dente. Reserve **1/4 cup cooking water** before draining. Set aside.
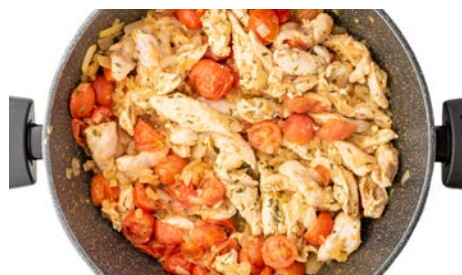
2. TOAST THE ALMONDS

Heat a dry frypan over medium-high heat. Add almonds and toast for 2-3 minutes until golden. Set aside and keep pan on heat.

3. COOK THE TOMATOES

Add **oil** to pan. Dice onion and halve tomatoes. Add to pan as you go and cook for 5 minutes until tomatoes start to break down.

4. COOK THE CHICKEN

Add chicken, crushed garlic and **1 tsp tarragon** (see notes). Cook for 6-8 minutes until chicken is cooked through.

5. TOSS THE PASTA

Trim, rinse and roughly chop spinach. Add to pan along with sour cream, combine well. Stir in cooked pasta and add **reserved cooking liquid** as needed to loosen the sauce. Season with **salt and pepper** to taste.

6. FINISH AND SERVE

Divide pasta among bowls. Garnish with slivered almonds.

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**