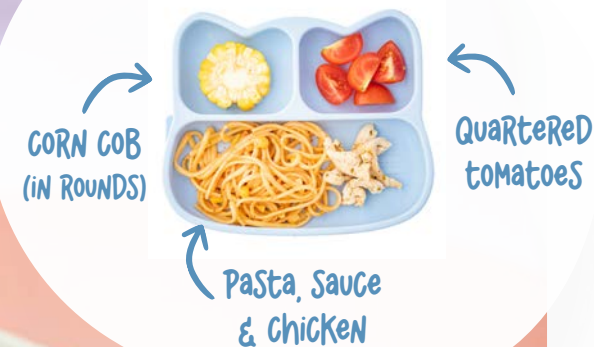


for the  
little ones

# CREAMY Chicken Pasta

Long pasta served in a creamy sauce with chicken strips, fresh cherry tomatoes and corn.



20 Minutes



2 Servings



Chicken

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## FROM YOUR BOX

LONG PASTA	1/2 packet
CHICKEN STIR-FRY STRIPS	300g
CHERRY TOMATOES	1 packet
CORN COB	1
BOSCAIOLA SAUCE	1 pouch

## FROM YOUR PANTRY

oil for cooking, salt, pepper, dried herb of choice (optional)

## COOKING TOOLS

large saucepan, large frypan

The chicken and sauce are delicious to serve over rice, also with a side salad or topped with fresh herbs.

### Before you start cooking!

Rinse your veggies and lay out all your ingredients, utensils and cooking equipment, such as pans, chopping board and knife.

**No gluten option** – pasta is replaced with GF pasta.



### 1. Boil the Pasta

Bring a saucepan of water to a boil. Add pasta and cook according to the packet instructions or until cooked al dente. Stir occasionally then drain.

**tip** The sauce will stretch over 500g pasta if you'd like to cook the whole packet. Makes great leftovers!



### 4. Stir in Sauce & Pasta

Stir in boscaiola sauce and simmer for 3-4 minutes. Toss in pasta and combine well. Season to taste with **salt and pepper** (if needed).

**tip** Add a little water to pan if needed. We added 1/2 cup water to loosen the sauce.



### 2. Cook the Chicken

Heat a frypan with **oil** over medium-high heat. Add chicken and cook for 5 minutes until golden. Season with **salt and pepper**.

**tip** Add 1/2-1 tsp dried oregano for extra flavour. Other herbs like rosemary or thyme would work well too!



### 3. Add the Vegetables

While the chicken is cooking, halve or quarter cherry tomatoes and remove corn kernels from cob. Add to the frypan as you go.



### 5. Finish and Serve

Serve pasta in shallow bowls at the table.