



DINNER TWIST
LOCAL, HEALTHY, DELIVERED



Product Spotlight: Chicken stock paste

Urban Forager chicken stock concentrate uses 100% Australian ingredients, is locally produced and is made with real vegetables!



3 Pumpkin Pasta with Smoked Chicken

Pasta tossed in a pumpkin sauce with pumpkin, baby spinach and delicious smoked chicken from Holy Smoke, a small business located in Pemberton, WA. Finished with golden almonds.



20 minutes



2 servings



Chicken

8 June 2020

FROM YOUR BOX

SHORT PASTA	250g
FLAKED ALMONDS	1 packet (40g)
DICED PUMPKIN	1 bag (300g)
CHICKEN STOCK PASTE	1/2 jar *
CHERRY TOMATOES	1/2 packet (100g) *
SMOKED CHICKEN	1 packet
SAGE	1/2 packet *
BABY SPINACH	1/2 bag (30g) *

**Ingredient also used in another recipe*

FROM YOUR PANTRY

oil/butter for cooking, salt, pepper, dried rosemary

KEY UTENSILS

saucepan, large frypan with lid

NOTES

No gluten option – pasta is replaced with GF pasta.

Use fresh rosemary if you have the garden!

*due to availability we have replaced basil with sage in this recipe.



1. BOIL THE PASTA

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



2. TOAST THE ALMONDS

Heat a large frypan over medium-high heat and toast flaked almonds until golden, transfer to a bowl and keep pan over heat (step 3).



3. SIMMER THE SAUCE

Add **oil** to pan and add pumpkin, **1/2 tsp rosemary** and 1/2 tbsp stock paste. Halve cherry tomatoes and slice chicken, add to pan along with **3/4 cup water**. Cover and simmer for 10 minutes.



4. TOSS IN THE PASTA

Pick and slice sage leaves.

Mash pumpkin slightly, take off heat and toss in pasta, sage and spinach. Season with **salt and pepper** to taste.



5. FINISH AND PLATE

Serve pasta at the table topped with 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**

