

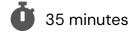




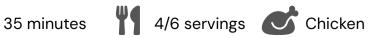
Brown Butter & Garlic Pasta

with Roast Chicken

Tagliatelle pasta tossed through a sweet roasted garlic, brown butter and lemon sauce with roasted cherry tomatoes served with skin-on roasted chicken breast, crispy capers and fresh rocket leaves.







Toppings!

Add bread crumbs and dried chilli flakes to the frypan when cooking crispy capers. You can also top your pasta with parmesan cheese, labneh, burrata or mozzarella.

TOTAL FAT CARBOHYDRATES

42g

68g

FROM YOUR BOX

	4 PERSON	6 PERSON
GARLIC	1 bulb	1 bulb
CHERRY TOMATOES	2 x 200g	3 x 200g
SKIN-ON CHICKEN BREAST FILLETS	600g	600g + 300g
BABY CAPERS	1 jar	1 jar
LEMON	1	2
LONG PASTA	2 x 250g	3 x 250g
ROCKET LEAVES	1 bag	2 bags
BUTTER PORTIONS	2	3

FROM YOUR PANTRY

oil for cooking, olive oil, salt, pepper, dried tarragon (see notes)

KEY UTENSILS

large frypan, saucepan, oven dish

NOTES

Substitute dried tarragon with dried or fresh oregano, thyme or rosemary.

No gluten option - pasta is replaced with gluten-free pasta.





1. ROAST THE CHICKEN

Set oven to 220°C.

Halve garlic bulb and place cut-side down in a lined oven dish with tomatoes, oil, salt and pepper. Slash chicken 3-4 times, coat with oil, 2-3 tsp tarragon, salt and pepper, then add to dish. Roast 25-30 mins until chicken is cooked through.



2. MAKE THE TOPPING

Bring a saucepan of water to a boil.

Drain capers and pat dry. Zest and juice lemon (reserve juice for step 4). Heat a large frypan over medium-high heat with oil. Add capers and zest from 1 lemon. Cook for 5 minutes until capers are crispy. Remove to a bowl and reserve pan.



3. COOK THE PASTA

Add **pasta** to boiling water and cook until al dente. Reserve **3/4 cup cooking liquid**. Drain **pasta**.



4. MAKE THE SAUCE

Reheat frypan over medium-high heat with 2-3 tbsp olive oil and butter. Cook, stirring occasionally, until butter begins to brown. Squeeze garlic cloves into pan. Add lemon juice and reserved cooking liquid. Cook, stirring, for 5 minutes.



5. TOSS THE PASTA

Add **pasta** and **roasted tomatoes** to frypan with sauce. Toss to coat. Season to taste with **salt and pepper**.



6. FINISH AND SERVE

Slice chicken.

Divide **pasta** among shallow bowls along with **rocket leaves.** Top with crispy **capers** and serve with **sliced chicken**.

6P - use juice from 11/2 lemon

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 **0448 042 515** or send an email to **hello@dinnertwist.com.au**



