

# MARLEY SPOON



## Spicy Chicken Pasta

with Crispy Skin and Basil



30-40min



2 Portions

Add a touch of decadence to your next pasta dish by sprinkling thin strips of crispy chicken skin over the top as we have done here. We've created a rich tomato and garlic sauce, stirred through curls of casarecce pasta and shredded chicken, and then topped it all with freshly grated parmesan and crunchy bits of chicken skin... bellissimo!



## What we send

- basil, 4 garlic cloves
- parmesan <sup>7</sup>
- free-range chicken breast, skin on
- casarecce <sup>1</sup>
- chopped tomatoes
- zucchini
- dried chilli flakes
- onion

## What you'll require

- olive oil
- salt and pepper

## Utensils

- Colander
- foil
- grater
- large frypan
- large saucepan

- Our veggies come straight from the farm, so please wash them before cooking.

## Allergens

Gluten (1), Milk (7). May contain traces of other allergens.

## Nutrition per serving

Energy 630.0kcal, Fat 13.4g, Proteins 57.1g, Carbs 65.3g



### 1. Prepare vegetables

Preheat oven to 220C. Finely chop the **onion** and **garlic**. Pick the **basil** leaves (discard stems). Slice the **zucchini** into 5mm rounds. Bring a large saucepan of salted water to the boil for the pasta.



### 2. Sear chicken

Heat 2 tsp **oil** in a large frypan over medium-high heat. Season the **chicken** with **salt and pepper**. Cook, skin-side down, for 7 mins or until the skin is golden and crisp. Flip and cook for 3 mins or until golden. Transfer to a plate.



### 3. Start sauce

Reduce heat to medium and add **onion** and **garlic** to pan and cook for 4 mins or until softened. Add **tomatoes** and **chilli flakes** (use to taste) and cook for 5 mins or until thickened slightly. Add **chicken** to sauce, skin-side up, and transfer to oven. Roast for 10-12 mins until chicken is cooked through.



### 4. Cook pasta

Meanwhile, cook the **pasta** in the pan of boiling water for 10 mins or until al dente. Reserve 180ml ( $\frac{3}{4}$  cup) cooking liquid and then drain. Grate the **parmesan**.



### 5. Crisp skin

Remove the skin from the **chicken** and place crispy-side down on a sheet of foil. Return skin to oven and bake for 5-8 mins until very crispy. Thinly slice the skin. Remove the chicken from the sauce and use forks to shred into bite-size pieces. Return the meat to the sauce.



### 6. Finish pasta

Return the **sauce** to a simmer. Add **zucchini** rounds and cook for 2 mins or until tender. Add the **pasta**, **basil** leaves (reserving a few leaves for garnish) and **reserved pasta water**. Cook, tossing, for 3-4 mins until sauce reduces and coats pasta. Add half of the **parmesan** and toss to combine. Top with reserved basil leaves, parmesan and **chicken skin**.