

DINNERLY



⚡ FAST

Chicken Pesto Pasta with Kalamata Olives



20-30 minutes



2 Servings

Shake up your pasta game with this quick and tasty number: chicken, red pesto and vibrant greens, all wrapped into everyone's favourite - spaghetti.

WHAT WE SEND

- 250g spaghetti ¹
- free-range chicken breast fillet
- 40g black pitted olives
- 75g red pesto ^{7,15}
- 1 head broccoli
- 70g baby spinach leaves

WHAT YOU NEED

- salt and pepper

TOOLS

- large frypan
- medium saucepan

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

ALLERGENS

Gluten (1), Milk (7), Tree Nuts (15). May contain traces of other allergens.

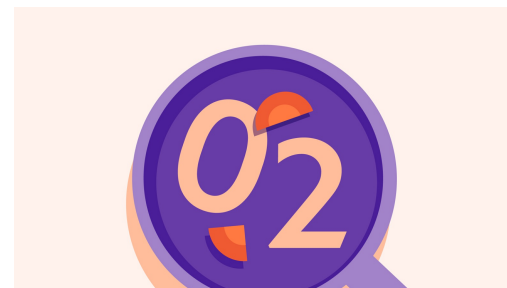
NUTRITION PER SERVING

Energy 705kcal, Fat 20.3g, Carbs 67.9g, Proteins 56.5g



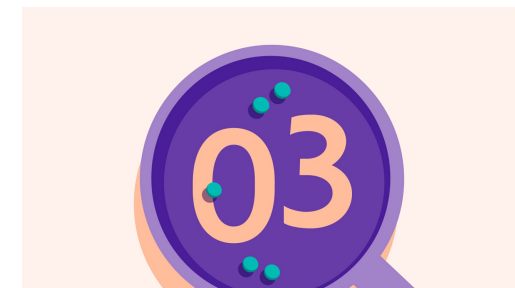
1. Prep ingredients

Bring a medium saucepan of salted water to the boil for the pasta. Trim and coarsely grate the **broccoli** stem, then cut the head into small florets. Roughly chop the **olives**.



2. Marinate chicken

Cut the **chicken** into 2cm chunks. Put the chicken and **half the pesto** in a bowl, season with **salt and pepper** and toss to combine.



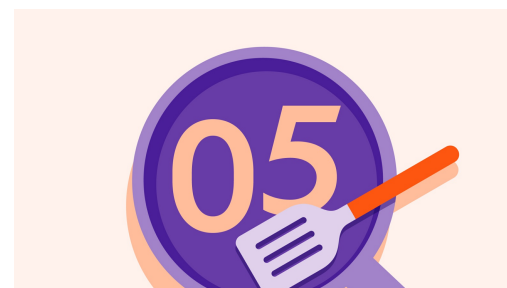
3. Cook pasta

Cook **three-quarters of the pasta** (the remaining pasta won't be used in this dish) in the pan of boiling water for 10 mins or until al dente. Reserve **60ml (¼ cup) cooking water**, then drain the pasta.



4. Cook chicken and broccoli

Meanwhile, heat a large frypan over medium-high heat. Cook the **chicken**, turning, for 3-4 mins until golden. Reduce the heat to medium, add the **grated broccoli and florets**, and cook, covered, for a further 2-3 mins until the chicken and broccoli are just tender.



5. Combine and serve up

Add the **pasta, spinach, reserved cooking water** and **remaining pesto** and cook, stirring, for 1 min or until the pasta is well coated in the sauce. Season with **salt and pepper**. Divide the **pasta** among bowls and scatter with the **olives** to serve.



6. Make it yours

If you love cheese, add a little of whatever you like - parmesan, cheddar, feta or goat's cheese all make perfect partners.