

DINNERLY



⚡ FAST

Chicken Pesto Pasta with Kalamata Olives



20-30 minutes



4 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

- 500g spaghetti¹
- free-range chicken breast fillet
- 80g black pitted olives
- 150g red pesto^{7,15}
- 2 heads broccoli
- 140g baby spinach leaves

WHAT YOU NEED

- salt and pepper

TOOLS

- large frypan
- large 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 725kcal, Fat 22.4g, Carbs 68.1g, Proteins 56.7g



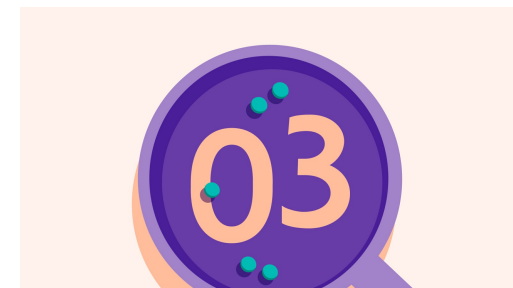
1. Prep ingredients

Bring a large saucepan of salted water to the boil for the pasta. Trim and coarsely grate the **broccoli** stems, then cut the heads 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.



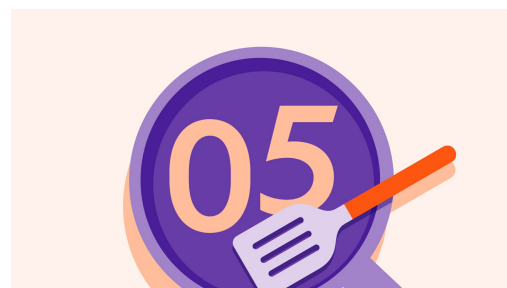
3. Cook pasta

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 **120ml (½ 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.