

DINNERLY



Lemony Chicken Pasta with Salsa Verde and Garden Salad



20-30 minutes



4 Servings

Here's a restaurant-worthy meal with zero stress: fresh tomato spaghetti, zesty salsa verde and golden chicken fillets. Shhhh, don't let them know it was such a cinch to make!

WHAT WE SEND

- 2 tomatoes
- 1 lemon
- free-range chicken breast fillet
- 500g spaghetti¹
- 140g mixed salad leaves
- 40g parsley

WHAT YOU NEED

- garlic clove
- olive oil
- salt and pepper
- water

TOOLS

- fine grater
- large deep frypan with lid
- large saucepan

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

ALLERGENS

Gluten (1). May contain traces of other allergens.

NUTRITION PER SERVING

Energy 640kcal, Fat 17.9g, Carbs 66.7g, Proteins 49.0g



1. Prep ingredients

Bring a large saucepan of salted water to the boil for the pasta. Crush or finely chop **3 garlic cloves**. Finely chop the **parsley**, including the stems. Finely grate the **lemon zest**, then juice. Roughly chop the **tomatoes**.



2. Make salsa verde

Put the **parsley, lemon zest, half the garlic** and **60ml (¼ cup) olive oil** in a bowl, season with **salt and pepper** and whisk until well combined. Put the **chicken** on a board, put your hand on top and cut horizontally through the middle to make 4 thin fillets. Season the chicken well with **salt and pepper**.



3. Cook spaghetti

Cook **three-quarter of the spaghetti** in the pan of boiling water for 10-12 mins until al dente. Drain, then return the pasta to the pan.



4. Cook chicken

Heat **1 tbs olive oil** in a large deep frypan over medium-high heat. Cook the **tomato** and the **remaining garlic**, stirring, for 3-4 mins until starting to soften. Add the **chicken, half the salsa verde** and **2 tbs water** and cook for 2-3 mins each side, covering with a lid for the second side, until golden and cooked through. Remove the **chicken** from the pan.







5. Serve up

Add the **spaghetti** to the **tomato mixture**, season with **salt and pepper** and toss until well coated. Remove the pan from the heat. Slice the **chicken**. Add **2 tbs lemon juice** to the **remaining salsa verde**. Divide the **chicken, tomato pasta** and **salad leaves** among plates and drizzle over the **salsa verde** to serve.



6. Make it yours

Go truly Italiano by adding some coarsely chopped capers or anchovies to the pan in Step 4 to cook with the garlic and tomato. Delizioso!

Questions about the recipe? Customer Service: **02 9056 7570** Email: hi@dinnerly.com.au
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 Packed in Australia
from at least 60%
Australian ingredients