

DINNERLY



⚡ FAST

Chicken Pesto Pasta with Zucchini and Tomato



20-30 minutes



2 Servings

Dinner is always faster with pasta. Add pesto, golden fried chicken and zucchini and get a big thumbs up from everyone in the house.

WHAT WE SEND

- 1 zucchini
- 1 tomato
- free-range chicken thigh fillets
- 2 chicken-style stock cubes
- 200g farfalle pasta ¹
- 75g basil pesto ^{7,15}

WHAT YOU NEED

- garlic clove
- boiling water
- olive oil

TOOLS

- medium saucepan
- large deep frypan

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.

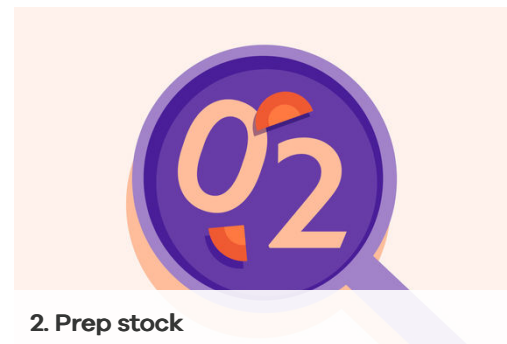
NUTRITION PER SERVING

Energy 840kcal, Fat 40.7g, Carbs 72.6g, Proteins 42.9g



1. Prep ingredients

Bring a medium saucepan of salted water to boil for the pasta. Thinly slice the **zucchini** into rounds. Cut the **tomato** into 1cm chunks. Crush or finely chop **1 garlic clove**. Cut the **chicken** into 2cm chunks.



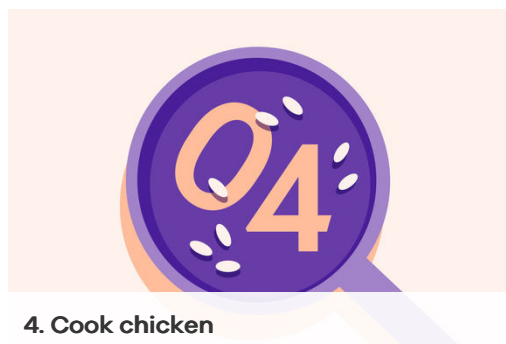
2. Prep stock

Crumble **1 stock cube** (the remaining stock cube won't be used in this dish) into a heatproof jug, add **125ml (½ cup) boiling water** and stir to dissolve.



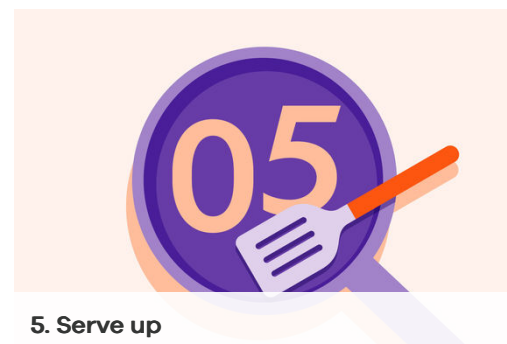
3. Cook pasta

Cook the **pasta** in the pan of boiling water for 8-9 mins. Add the **zucchini** and cook for a further 1 min or until the pasta is al dente and the zucchini is just tender. Drain.



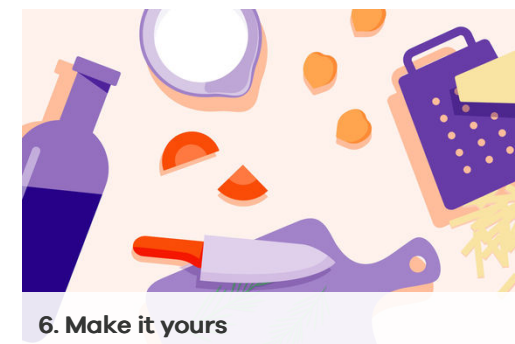
4. Cook chicken

Meanwhile, heat **1 tbs olive oil** in a large frypan over medium-high heat. Season the **chicken** with **salt and pepper**. Cook the chicken and **garlic**, turning, for 2 mins or until golden. Add the **stock**, bring to the boil and cook for 2 mins or until the chicken is cooked through.






5. Serve up

Add the **pasta** and **pesto** to the **chicken mixture** and toss to combine. Taste, then season well with **salt and pepper**. Divide the **chicken pesto** among bowls, top with the **tomato** and enjoy.



6. Make it yours

Pasta loves cheese so scatter generously with grated parmesan if you have some on hand.

Questions about the recipe? Customer Service: **02 9056 7570** Email: hi@dinnerly.com.au
View the recipe online by visiting your account at dinnerly.com.au    **#dinnerly**

 Packed in Australia
from at least **95%**
Australian ingredients