



DINNER TWIST  
LOCAL, HEALTHY, DELIVERED



### Product Spotlight: Cherry Tomatoes

Cherry tomatoes are given their name because of their similar size and shape to cherries! They can have a more concentrated flavour than regular tomatoes due to their size.



## B2 Creamy Chicken Florentine Pasta

Linguine pasta with a creamy garlic sauce, tender chicken strips, baby spinach and cherry tomatoes all tossed together in the one pan and finished with toasted almonds.

 25 minutes

 2 servings

 Chicken

1 July 2022

### Add some extras!

*You can add some fresh basil, oregano or thyme to this dish if you have some! For a more adventurous flavour you can finish the pasta with some lemon zest, chilli flakes and parmesan.*

## FROM YOUR BOX

LINGUINE	1 packet
SLIVERED ALMONDS	1 packet (30g)
BROWN ONION	1
CHERRY TOMATOES	1 bag (200g)
CHICKEN STIR-FRY STRIPS	300g
SOUR CREAM	1 tub
BABY SPINACH	1 bag (60g)

## FROM YOUR PANTRY

oil for cooking, salt, pepper, dried tarragon, 1 garlic clove

## KEY UTENSILS

large frypan, saucepan

## NOTES

If you don't have dried tarragon you can use dried Italian herbs, oregano or rosemary!

**No gluten option - pasta is replaced with GF pasta.**



### 1. COOK THE PASTA

Bring a saucepan of water to boil. Add pasta to boiling water and cook according to packet instructions or until al-dente. Reserve **1/4 cup cooking water** before draining. Set aside.



### 2. TOAST THE ALMONDS

Heat a dry frypan over medium-high heat. Add almonds and toast for 2-3 minutes until golden. Set aside and keep pan on heat.



### 3. COOK THE TOMATOES

Add **oil** to pan. Dice onion and halve tomatoes. Add to pan as you go and cook for 5 minutes until tomatoes start to break down.



### 4. COOK THE CHICKEN

Add chicken, **1 crushed garlic clove** and **1 tsp tarragon** (see notes). Cook for 6-8 minutes until chicken is cooked through.



### 5. TOSS THE PASTA

Stir through sour cream. Add cooked pasta and spinach. Toss until combined and spinach is wilted, add reserved pasta water if needed. Season with **salt and pepper** to taste.



### 6. FINISH AND SERVE

Divide pasta among bowls. Garnish with slivered almonds.

**How did the cooking go?** We'd love to know - help us by sharing your thoughts! Go to the **My Recipes** tab in your **Profile** and leave a review! Text us on **0481 072 599** or send an email to [hello@dinnertwist.com.au](mailto:hello@dinnertwist.com.au)

