



DINNER TWIST  
LOCAL, HEALTHY, DELIVERED



### Product Spotlight: Olives

There are many different types of olives! The largest is called 'donkey olive' and the smallest 'bullet olive'.



## B4 Chicken Cacciatore Pasta

Chicken Cacciatore without the wait! Diced chicken breast cooked in a tomato sauce with capsicum and mushrooms, tossed with pasta and kalamata olives.

 20 minutes

 4 servings

 Chicken

29 April 2022

### Spruce it up!

*If you have any fresh thyme, you can add some leaves to cook with the chicken instead of the dried Italian herbs. Add a few chilli flakes for some heat and some garlic to the sauce for extra depth of flavour.*

## FROM YOUR BOX

LONG PASTA	1 packet (500g)
BROWN ONION	1
DICED CHICKEN BREAST	600g
RED CAPSICUM	1
MUSHROOMS	300g
DICED TOMATOES	2 x 400g
KALAMATA OLIVES	1 tub (100g)
BASIL	1 packet

## FROM YOUR PANTRY

oil for cooking, salt, pepper, dried Italian herbs

## KEY UTENSILS

large frypan with lid, saucepan

## NOTES

If cooking for little ones you may want to season the sauce with 1 tsp sweetener (honey or sugar) of choice.

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



### 1. COOK THE PASTA

Bring a saucepan of water to the boil. Add pasta to boiling water and cook according to packet instructions until al dente. Drain and set aside.



### 2. COOK ONION AND CHICKEN

Heat a frypan over medium-high heat with **oil**. Slice and add onion along with chicken and **2 tsp Italian herbs**. Cook for 5 minutes and season with **salt and pepper**.



### 3. ADD THE VEGETABLES

Slice capsicum and mushrooms, adding to pan as you go, and cook for 2-3 minutes until softened (add more oil if needed).



### 4. SIMMER THE SAUCE

Pour in diced tomatoes. Cover and simmer for 6-8 minutes. Season with **salt and pepper** (see notes).



### 5. TOSS THE PASTA

Rinse and add olives to pan along with cooked pasta. Toss to combine.



### 6. FINISH AND SERVE

Divide pasta among bowls. Slice basil leaves and use to garnish.

**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**

