

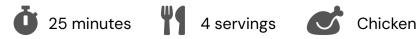


# Product Spotlight: Rosemary

Rosemary stalks can come in various lengths! Chop the leaves to taste for the roast vegetables in this dish. You can use any leftovers to flavour olive oil or butter!

# Rosemary Chicken with Pesto Pasta

Grilled rosemary chicken schnitzels sliced and served alongside pesto-tossed spaghetti with garlic vegetables.





You can roast the vegetables and serve them separately from the chicken and pasta. Garnish the pasta with fresh basil or parmesan cheese if you have some.

Per serve: PROTEIN TOTAL FAT CARBOHYDRATES 52g 26g 115g

#### FROM YOUR BOX

LONG PASTA	500g
ZUCCHINI	1
YELLOW CAPSICUM	1
TOMATOES	2
GARLIC CLOVE	1
CHICKEN SCHNITZELS	600g
ROSEMARY SPRIG	1
GREEN PESTO	1 jar

#### FROM YOUR PANTRY

oil for cooking, salt, pepper

#### **KEY UTENSILS**

griddle pan or frypan, frypan, large saucepan

#### NOTES

To use up all the pesto in the jar, add a little water to the empty jar, close and shake to rinse. Add pesto water to pasta and stir through.

You can slice the chicken and toss it through the pasta if preferred!

No gluten option - pasta is replaced with GF pasta.



## **1. COOK THE PASTA**

Bring a saucepan of water to a boil. Add pasta to boiling water and cook according to packet instructions or until al dente. Drain and return to pan.



# 2. SAUTÉ THE VEGETABLES

Heat a frypan over medium-high heat with **oil.** Dice zucchini, capsicum and tomatoes. Add to pan as you go along with 1 crushed garlic clove, **salt and pepper**. Cook for 6-8 minutes until softened.



## **3. COOK THE CHICKEN**

Meanwhile, coat chicken with <u>1 tbsp</u> <u>chopped rosemary leaves</u>, **oil, salt and pepper**. Cook in a griddle pan over medium-high heat for 3-4 minutes each side or until cooked through.



**4. TOSS THE PASTA** 

Add pesto and vegetables to pan with pasta (see notes). Toss until well combined. Season to taste with **salt and pepper.** 



#### **5. FINISH AND SERVE**

Slice and serve chicken schnitzels alongside pasta (see notes).



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