



**Product Spotlight:  
Garlic**

Garlic is rich in sulphur, which can give us health advantages in a variety of body systems, this includes our immune, cardiovascular and digestive systems!



**Brown Butter & Garlic Pasta  
with Roast Chicken**

Tagliatelle pasta tossed through a sweet roasted garlic, brown butter and lemon sauce with roasted cherry tomatoes served with skin-on roasted chicken breast, crispy capers and fresh rocket leaves.

35 minutes    4 servings    Chicken

**Toppings!**

*Add bread crumbs and dried chilli flakes to the frypan when cooking crispy capers. You can also top your pasta with parmesan cheese, labneh, burrata or mozzarella.*

Per serve: **PROTEIN** 67g    **TOTAL FAT** 22g    **CARBOHYDRATES** 75g

## FROM YOUR BOX

GARLIC	1 bulb
CHERRY TOMATOES	2 x 200g
SKIN-ON CHICKEN BREAST FILLETS	600g
BABY CAPERS	1 jar
LEMON	1
TAGLIATELLE PASTA	2x 250g
BUTTER	2 pieces
ROCKET LEAVES	60g

## FROM YOUR PANTRY

oil for cooking, olive oil, salt, pepper, dried tarragon (see notes)

## KEY UTENSILS

large frypan, saucepan, oven dish

## NOTES

Substitute dried tarragon with dried or fresh oregano, thyme or rosemary.

**No gluten option – tagliatelle is replaced with gluten-free pasta.** Cook according to packet instructions or until al dente.



### 1. ROAST THE CHICKEN

Set oven to 220°C.

Halve garlic bulb. Place in a lined oven dish cut-side down along with tomatoes, **oil, salt and pepper**. Toss to coat. Slash chicken in 3–4 places. Coat with **oil, 2 tsp tarragon, salt and pepper**. Add to oven dish and roast for 25–30 minutes until chicken is cooked through.



### 2. MAKE THE TOPPING

Bring a saucepan of water to a boil.

Drain capers and pat dry. Zest and juice lemon (reserve juice for step 4). Heat a large frypan over medium-high heat with **oil**. Add capers and lemon zest. Cook for 5 minutes until capers are crispy. Remove to a bowl and reserve pan.



### 3. COOK THE PASTA

Add pasta to boiling water and cook until al dente. Reserve **3/4 cup cooking liquid**. Drain pasta.



### 4. MAKE THE SAUCE

Reheat frypan over medium-high heat with **2 tbsp olive oil** and butter. Cook, stirring occasionally, until butter begins to brown. Squeeze garlic cloves into pan. Add lemon juice and **reserved cooking liquid**. Cook, stirring, for 5 minutes.



### 5. TOSS THE PASTA

Add pasta and roasted tomatoes to frypan with sauce. Toss to coat. Season to taste with **salt and pepper**.



### 6. FINISH AND SERVE

Slice chicken.

Divide pasta among shallow bowls along with rocket leaves. Top with crispy capers and serve with sliced chicken.



Scan the QR code to submit a Google review!

**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**

