



Creamy Basil Pesto Chicken & Chorizo Fettuccine with Cucumber Salad

FAST & FANCY

KID FRIENDLY

Grab your Meal Kit with this symbol



Cucumber



Roasted Almonds



Chicken Breast



Mild Chorizo



Fresh Fettuccine



Garlic & Herb Seasoning



Garlic Paste



Cream



Chicken-Style Stock Powder



Basil Pesto



Mixed Salad Leaves



Balsamic & Olive Oil Dressing



Grated Parmesan Cheese

Prep in: 15-25 mins
Ready in: 20-30 mins

Eat Me Early

Enjoy a home-cooked meal with minimal prep and fuss! Simply pop the pre-prepped ingredients in the oven to cook and quickly assemble for a delicious and wholesome dinner. A creamy pesto chicken is a game changer any night of the week, sure to inspire five-star dining vibes with its aromas and flavours.

Pantry items

Olive Oil

Before you start

Wash your hands and any fresh food

If you're cooking for 6, use the 2 people plus 4 people ingredients and cook meat and veggies in batches

You will need

Large saucepan · Large frying pan

Ingredients

	2 People	4 People
olive oil*	refer to method	refer to method
cucumber	1 (medium)	1 (large)
roasted almonds	1 packet	2 packets
chicken breast	1 small packet	2 small packets OR 1 large packet
mild chorizo	½ packet	1 packet
fresh fettuccine	1 packet	1 packet
garlic & herb seasoning	1 medium sachet	1 large sachet
garlic paste	1 large packet	2 large packets
cream	½ packet (125ml)	1 packet (250ml)
chicken-style stock powder	1 medium sachet	1 large sachet
basil pesto	1 packet (50g)	1 packet (100g)
mixed salad leaves	1 small bag	1 medium bag
balsamic & olive oil dressing	1 packet	2 packets
grated Parmesan cheese	1 medium packet	1 large packet

*Pantry Items

Nutrition

Avg Qty	Per Serving	Per 100g
Energy (kJ)	5864kJ (1402Cal)	947kJ (226Cal)
Protein (g)	76.1g	12.3g
Fat, total (g)	76.1g	12.3g
- saturated (g)	27.9g	4.5g
Carbohydrate (g)	98.8g	15.9g
- sugars (g)	8.1g	1.3g
Sodium (mg)	2141mg	346mg

The quantities provided above are averages only.

Allergens

Always read product labels for the most up-to-date allergen information.

Visit hellofresh.co.nz/foodinfo for allergen and ingredient information. If you have received a substitute ingredient, please be aware allergens may have changed.

We're here to help!

Scan here if you have any questions or concerns

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1



Get prepped

- Boil the kettle.
- Slice **cucumber** into half-moons. Roughly chop **roasted almonds**.
- Cut **chicken breast** into 2cm chunks. Finely chop **mild chorizo** (see ingredients).

3



Cook the sauce

- Meanwhile, heat a large frying pan over high heat with a drizzle of **olive oil**. When oil is hot, cook **chicken** and **chorizo**, tossing occasionally, until browned and cooked through, **5-6 minutes**.
- Add **garlic & herb seasoning** and **garlic paste**, and cook, until fragrant, **1 minute**.
- Add **cream** (see ingredients), **chicken-style stock powder** and a splash of reserved **pasta water** and cook, until slightly thickened, **2-3 minutes**.
- Add **fettuccine** and **basil pesto** to the frying pan and toss to coat. Season with **pepper**.

2



Cook the fettuccine

- Half fill a large saucepan with **boiling water** and season generously with **salt**.
- Cook **fresh fettuccine**, over high heat, until 'al dente', **3 minutes**. Reserve some **pasta water** (¼ cup for 2 people / ½ cup for 4 people). Drain and set aside.

4



Serve up

- In a large bowl, combine cucumber, **mixed salad leaves** and **balsamic & olive oil dressing**. Season and toss to combine.
- Divide creamy basil pesto chicken and chorizo fettuccine between bowls. Sprinkle over **grated Parmesan cheese**.
- Serve with cucumber salad. Garnish salad with roasted almonds. Enjoy!

Little cooks: Add the finishing touch and sprinkle over the cheese on top

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