



Chicken & Pesto Fettuccine alla Genovese

with Garlic Bread & Mixed Leaf Salad

PASTA PERFECTION

Grab your Meal Kit with this symbol



Green Beans



Garlic



Lemon



Wholemeal Panini



Fresh Fettuccine



Diced Chicken



Garlic & Herb Seasoning



Cream



Chicken-Style Stock Powder



Basil Pesto



Mixed Salad Leaves

Prep in: 20-30 mins
Ready in: 30-40 mins

Eat Me Early

Presenting a few of our favourite things: juicy chicken, punchy pesto and golden ropes of fettuccine! All of this deliciousness is tossed through with green beans, lemon and garlic for a bright and indulgent meal.

Pantry items

Olive Oil, Butter, Balsamic Vinegar

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
butter*	30g	60g
green beans	1 small packet	1 medium packet
garlic	3 cloves	6 cloves
lemon	½	1
wholemeal panini	1	2
fresh fettuccine	1 medium packet	1 large packet
diced chicken	1 medium packet	2 medium packets OR 1 large packet
garlic & herb seasoning	1 medium sachet	1 large sachet
cream	1 packet	1 packet
chicken-style stock powder	1 large sachet	2 large sachets
basil pesto	1 large packet	2 large packets
mixed salad leaves	1 medium packet	1 large packet
balsamic vinegar*	drizzle	drizzle

*Pantry Items

Nutrition

Avg Qty	Per Serving	Per 100g
Energy (kJ)	6427kJ (1536Cal)	940kJ (225Cal)
Protein (g)	68.5g	10g
Fat, total (g)	81.5g	11.9g
- saturated (g)	35.7g	5.2g
Carbohydrate (g)	120.5g	17.6g
- sugars (g)	14g	2g
Sodium (mg)	1889mg	276mg

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.

1



Get prepped

- Preheat oven to **220°C/200°C fan-forced**. Boil the kettle. In a small bowl, add the **butter** and allow to come to room temperature.
- Trim and halve **green beans**. Finely chop **garlic**. Zest **lemon** to get a pinch and slice into wedges.
- To the **butter**, add half the **garlic**. Season with **salt** and **pepper** and mash to combine.

4



Make the sauce

- In large frying pan, heat a drizzle of **olive oil** over high heat. When oil is hot, cook **diced chicken** and **green beans**, tossing occasionally, until browned and cooked through (when no longer pink inside), **5-6 minutes**.
- Add **garlic & herb seasoning** and remaining **garlic** and cook until fragrant, **1 minute**.
- Reduce heat to medium-low, add **cream**, **chicken-style stock powder**, a generous squeeze of **lemon juice** and the reserved **pasta water**, and simmer until slightly reduced, **1-2 minutes**.
- Remove pan from heat, add **fettuccine**, **lemon zest** and **basil pesto**, and stir to combine. Season to taste.

2



Make the garlic bread

- Cut deep slices across **wholemeal panini**, taking care to not slice all the way through, at 1cm intervals.
- Push **garlic butter** into panini slices and wrap in foil.
- Place **panini** directly on wire oven racks and bake until heated through, **8-10 minutes**.

5



Make the salad

- In a medium bowl, combine **mixed salad leaves** and a drizzle of **balsamic vinegar** and **olive oil**. Season to taste.

3



Cook the fettuccine

- Meanwhile, pour boiled water into a large saucepan with a pinch of **salt**.
- Cook **fettuccine** in the boiling water, over high heat until 'al dente', **3 minutes**. Reserve some **pasta water** (½ cup for 2 people / 1 cup for 4 people). Drain and return to the saucepan.

6



Serve up

- Divide chicken and pesto fettuccine alla Genovese between bowls.
- Serve with mixed leaf salad, garlic bread and remaining lemon wedges. Enjoy!

We're here to help!

Scan here if you have any questions or concerns



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