

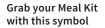
Creamy Basil Pesto Chicken & Chorizo Fettuccine

with Cucumber Salad

FAST & FANCY

KID FRIENDLY









Roasted Almonds

Chicken Breast

Mild Chorizo







Fresh Fettuccine

Garlic & Herb Seasoning





Garlic Paste



Chicken-Style



Stock Powder

Basil Pesto



Mixed Salad



Grated Parmesan Cheese

Balsamic & Olive Oil Dressing

Pantry items

Olive Oil

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 it's aromas and flavours.

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

 $Large\ saucepan\cdot Large\ frying\ pan$

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

Per Serving	Per 100g
5864kJ (1402Cal)	947kJ (226Cal)
76.1g	12.3g
76.1g	12.3g
27.9g	4.5g
98.8g	15.9g
8.1g	1.3g
2141mg	346mg
	5864kJ (1402Cal) 76.1g 76.1g 27.9g 98.8g 8.1g

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.



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).



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.



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.



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

