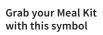


Creamy Basil Pesto Chicken & Chorizo Fettuccine

with Cucumber Salad

FAST & FANCY

KID FRIENDLY









Cucumber

Roasted Almonds





Chicken Thigh

Mild Chorizo



Fresh Fettuccine

Garlic & Herb Seasoning





Garlic Paste



Chicken-Style Stock Powder

Basil Pesto



Mixed Salad Leaves

Balsamic & Olive Oil Dressing



Cheese

Grated Parmesan

Pantry items Olive Oil

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



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 thigh	1 medium packet	2 medium packets OR 1 large packet
mild chorizo	½ packet	1 packet
fresh fettuccine	1 medium packet	1 large packet
garlic & herb seasoning	1 medium sachet	1 large sachet
garlic paste	1 large packet	2 large packets
cream	½ packet	1 packet
chicken-style stock powder	1 medium sachet	1 large sachet
basil pesto	1 small packet	1 medium packet
mixed salad leaves	1 small packet	1 medium packet
balsamic & olive oil dressing	1 medium packet	2 medium packets
grated Parmesan cheese	1 medium packet	1 large packet

*Pantry Items

Nutrition

Avg Qty	Per Serving	Per 100g
Energy (kJ)	5984kJ (1430Cal)	862kJ (206Cal)
Protein (g)	72.1g	10.4g
Fat, total (g)	83.6g	12g
- saturated (g)	30.3g	4.4g
Carbohydrate (g)	99.8g	14.4g
- sugars (g)	9.6g	1.4g
Sodium (mg)	2169mg	312mg

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 thigh into 2cm chunks. Finely chop mild chorizo (see ingredients).



Cook the fettuccine

- Half-fiill a large saucepan with boiling water. Season generously with salt and bring to the boil.
- Cook fresh fettuccine in the boiling water, 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.



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.



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.

Did we make your tastebuds happy?

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