

## Herby Chicken Strips with Roast Pumpkin Salad & Red Pesto Mayo

& Red Pesto Mayo

Grab your
Fresh & Fast
Meal Kit

FRESH & FAST

Box to plate: 15 mins

Eat me early



# Get ready

Remember to wash your hands for 20 seconds before you get cooking. You'll also need to give your fruit and veggies a wash.

### You'll need

(along with the basics)





# 1. Sizzle Capsicum Chicken Breast Strips Garlic & Herb Seasoning









Spinach & Rocket Mix

Greek Salad Cheese/Feta Cheese

## From the pantry





Olive Oil Salt & Pepper

## From the cool pouch

	2P	4P
Chicken Breast Strips	<b>1 pkt</b> (320g)	<b>1 pkt</b> (640g)
Roasted Pumpkin	1 pkt	1 pkt
Red Pesto	<b>1 pkt</b> (50g)	<b>1 pkt</b> (100g)
Greek Salad Cheese/ Feta Cheese	<b>1 block</b> (25g)	<b>1 block</b> (50g)

## **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.

- Heat olive oil in a frying pan over high heat. Slice capsicum
- Cook chicken and capsicum, turning, until cooked through,
   6-8 mins
- Add seasoning and a good splash of water
- Toss, until fragrant, 1 min

- Meanwhile, poke a few holes into pumpkin packet and microwave until hot and steaming, 2-3 mins
- In a bowl, combine mayo and red pesto
- Chop tomato

- Now, add pumpkin, tomato and rocket mix to a second bowl
- Drizzle with olive oil, season and toss
- Plate up salad, chicken and capsicum
- Top with pesto mayo. Crumble over cheese





