

Red Pesto Chicken Alfredo & Fettuccine with Green Beans



FRESH & FAST Box to plate: 15 mins

Eat Me Early





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)



## From the pantry



## From the cool pouch

	2P	4P
Chicken Breast	1 pkt	1 pkt
Fresh Fettuccine	1 pkt	1 pkt
Grated Parmesan Cheese	1 medium pkt	1 large pkt
Red Pesto	<b>1 pkt</b> (50g)	<b>1 pkt</b> (100g)

## 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.



Cut chicken breast into 2cm chunks.

• Heat olive oil in a frying pan over high

Trim and halve green beans

· Cook green beans, chicken and

through, 3-4 mins

seasoning, tossing, until cooked

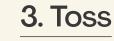
Add spinach and cook until wilted,

• Boil the kettle

heat

1 min









**Roasted Almonds** 

Red Pesto

- Pour boiling water into a saucepan over high heat. Season generously with salt
- Bring to the boil, add **fettuccine** and cook until 'al dente', **3 mins**. Drain
- Reduce frying pan to medium-low heat, then add cream (1/2 bottle for 2P / 1 bottle for 4P), garlic paste, Parmesan and chicken stock. Cook until slightly thickened, 2-3 mins
- Roughly chop **almonds**
- Add **pasta** and **pesto** to the frying pan and toss to coat. Season with **pepper**
- Plate up chicken pasta
- Top with **almonds** to serve







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