



Ultimate Creamy Chicken and Pesto Pappardelle with Parmigiano Reggiano and Spinach

36

Ultimate 30-35 Minutes



Chicken Breast
Skin-On



Pappardelle



Creme Fraiche



Chicken Stock
Paste



Fresh Pesto



Baby Spinach



Parmigiano Reggiano

Pantry Items
Oil, Salt, Pepper

Before you start

Our fruit and veg need a little wash before you use them!
Wash your hands before and after prep.

Cooking tools

Saucepan, bowl, frying pan, baking tray and colander.

Ingredients

Ingredients	2P	3P	4P
Chicken Breast Skin-On**	2	3	4
Pappardelle 13	250g	250g	500g
Creme Fraiche** 7	75g	120g	150g
Chicken Stock Paste	10g	15g	20g
Fresh Pesto** 7	50g	82g	100g
Baby Spinach**	40g	60g	80g
Parmigiano Reggiano** 7	20g	30g	40g

Pantry	2P	3P	4P
Water for the Sauce*	100ml	150ml	200ml

*Not Included **Store in the Fridge

Nutrition

Typical Values for uncooked ingredient	Per serving	Per 100g
Energy (kJ/kcal)	4055 /969	1060 /253
Fat (g)	38.5	10.1
Sat. Fat (g)	15.2	4.0
Carbohydrate (g)	96.1	25.1
Sugars (g)	6.9	1.8
Protein (g)	60.7	15.9
Salt (g)	1.85	0.48

Nutrition for uncooked ingredients based on 2 person recipe.
Reference Intake of an average adult (8400kJ/2000kcal).

Allergens

7) Milk 13) Cereals containing gluten

Always remember to check your ingredient packaging for the most up to date information on allergens and traces of allergens. Boxes are packed in facilities that handle peanut, nut, sesame, fish, crustaceans, milk, egg, mustard, celery, soya, gluten and sulphites.

Use separate equipment to handle raw and cooked meat (or wash between uses). Missing or replaced ingredients, as well as any recipe step changes, will be communicated where possible via email.


Contact

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Start the Prep

Preheat your oven to 220°C/200°C fan/gas mark 7.
Bring a large saucepan of **water** to the boil with **½ tsp salt** for the **pappardelle**.

Pop the **chicken** into a large bowl and season with **salt** and **pepper**. **IMPORTANT:** Wash your hands and equipment after handling raw chicken and its packaging.



Bring on the Pappardelle

When your pan of **water** is boiling, add the **pappardelle** and bring back to the boil. Cook until tender, 12 mins.

Once cooked, drain the **pappardelle** in a colander and pop back in the pan. Drizzle with **oil** and stir through to stop the pasta sticking together.



Get Frying

Heat a drizzle of **oil** in a large frying pan on medium-high heat.

Once hot, lay the **chicken** into the pan, skin-side down. Fry until the skin is golden, 5-6 mins, then turn and cook for 1 min on the other side.



Make your Creamy Sauce

When everything's almost ready, pop the frying pan back on medium-high heat with the **creme fraiche**, **chicken stock paste**, **pesto** and **water for the sauce** (see pantry for amount). Stir well to combine.

Add the **spinach** to the pan a handful at a time until wilted and piping hot, 1-2 mins.

Add the **cooked pasta** and **half the Parmigiano Reggiano** to the **creamy sauce**.

Continue to stir until piping hot, adding a splash of **water** if it's a little too thick.



Roast the Chicken

Transfer the **chicken** to a baking tray, skin-side up, then roast on the top shelf of your oven until cooked through, 18-25 mins. **IMPORTANT:** The chicken is cooked when no longer pink in the middle. Meanwhile, wipe out the (now empty) frying pan.



Finish and Serve

When the **chicken** is cooked, cut it widthways into roughly 6 slices.

Share your **ultimate creamy pesto pappardelle** between your bowls. Top with the **chicken** and a sprinkle of the remaining **Parmigiano Reggiano**.

Enjoy!