



# Chicken and Bacon Pesto Pasta

with Fresh Linguine and Blistered Tomatoes

Fresh Pasta

35 Minutes



Chicken Breasts



Bacon Strips



Fresh Linguine



Baby Tomatoes



Goat Cheese



Pine Nuts



Basil Pesto



Italian Seasoning

HELLO BASIL PESTO

*This sweet, herbaceous sauce adds extra flavour power!*

## Start here

- Before starting, preheat the oven to 450°F.
- Wash and dry all produce.

Measurements within steps **1 tbsp** (2 person) **(2 tbsp)** (4 person) **oil** Ingredient

## Bust out

3 Baking sheets, measuring spoons, parchment paper, measuring cups, large pot, large non-stick pan, colander, paper towels

## Ingredients

	2 Person	4 Person
Chicken Breasts ♦	2	4
Bacon Strips	100 g	200 g
Fresh Linguine	227 g	454 g
Baby Tomatoes	113 g	227 g
Goat Cheese	28 g	56 g
Pine Nuts	28 g	56 g
Basil Pesto	½ cup	1 cup
Italian Seasoning	½ tbsp	1 tbsp
Oil*		
Salt and Pepper*		

\* Pantry items

\*\* Cook pork and chicken to minimum internal temperatures of 71°C/160°F and 74°C/165°F, respectively.

♦ Vacuum-pack guarantees maximum freshness but can lead to small colour changes and a stronger scent. Both will disappear 3 minutes after opening.

## Allergens

Hey home cooks! Please refer to the website or app for the as-prepared recipe nutritional information.

Ingredients are packaged in a facility that also handles egg, fish, crustacean, shellfish, milk, mustard, peanuts, sesame, soy, sulphites, tree nuts and wheat.

## Contact

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### Boil water and cook bacon

- Add **10 cups water** and **1 tbsp salt** to a large pot (use same for 4 ppl). Cover and bring to a boil over high heat.
- Meanwhile, arrange **bacon strips** in a single layer on a parchment-lined baking sheet.
- Roast **bacon** in the **top** of the oven until crispy and cooked through, 8-12 min.\*\*
- When **bacon** is done, set aside on a paper towel-lined plate.
- When cool enough to handle, crumble **bacon** into bite-sized pieces.



### Toast pine nuts

- Wipe the pan (from step 2) clean and reheat over medium.
- When hot, add **pine nuts** to the dry pan. Toast, stirring often, until golden-brown, 4-5 min. (TIP: Keep your eye on them so they don't burn!)
- Transfer **pine nuts** to a plate.



### Cook chicken

- Pat **chicken** dry with paper towels. Season with **salt, pepper** and **half the Italian Seasoning** (use all for 4 ppl).
- Heat a large non-stick pan over medium-high heat.
- When hot, add **½ tbsp oil**, then **chicken**. (NOTE: Cook chicken in 2 batches for 4 ppl, using ½ tbsp oil per batch.) Sear until golden-brown, 1-2 min per side.
- Remove from heat. Transfer **chicken** to another unlined baking sheet.
- Roast in the **middle** of the oven until cooked through, 10-12 min.\*\*
- When done, rest **chicken** on a cutting board, 5 min.



### Cook linguine

- Add **linguine** to the **boiling water**. Cook uncovered, stirring occasionally, until tender, 2-4 min. Reserve **¾ cup** (1 ½ cups) **pasta water**, then drain **linguine** and return to the same pot, off heat.
- Add **pesto, goat cheese, bacon** and **½ cup** (1 cup) **reserved pasta water** to the pot with **linguine**. (TIP: For a lighter sauce consistency, add more reserved pasta water, 1-2 tbsp at a time, if desired.) Season with **salt** and **pepper**, then toss to combine until **goat cheese** melts, 1-2 min.



### Blister tomatoes

- Meanwhile, halve **tomatoes**.
- Add **tomatoes** and **½ tbsp** (1 tbsp) **oil** to a parchment-lined baking sheet. Season with **salt** and **pepper**, then toss to combine.
- Roast in the **bottom** of the oven until tender, 12-14 min.



### Finish and serve

- Thinly slice **chicken**.
- Divide **pasta** between plates. Top with **tomatoes** and **chicken**.
- Sprinkle **pine nuts** over top.

Dinner Solved!