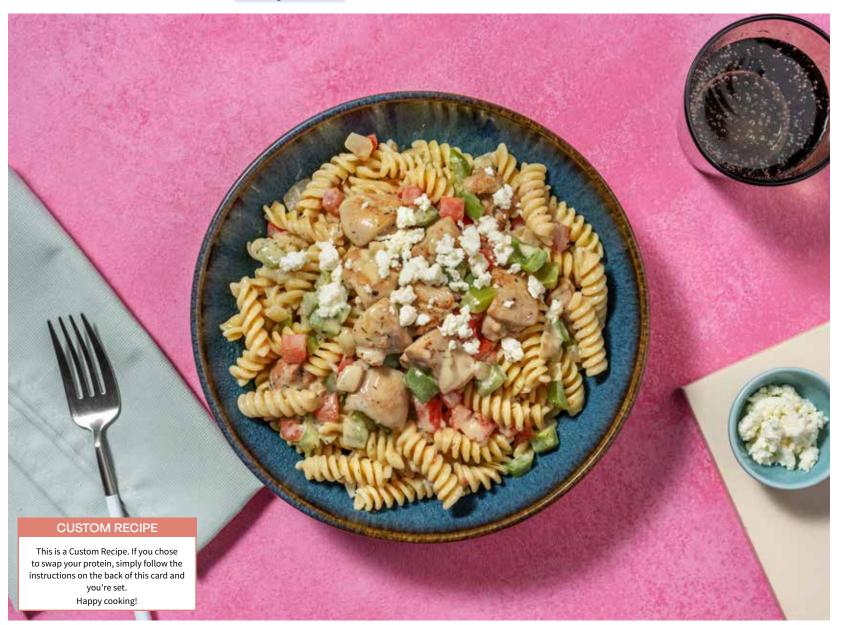


Greek-Inspired Chicken Pasta

with Creamy Sauce and Feta

Quick

25 Minutes





Chicken Thighs



Feta Cheese, crumbled

Green Bell Pepper









Roma Tomato





Garlic Puree



Lemon-Pepper Seasoning



Dill-Garlic Spice Blend



Cream

Start here

Before starting, wash and dry all produce.

Bust out

Colander, measuring spoons, measuring cups, large pot, large non-stick pan, paper towels

Ingredients

	2 Person	4 Person
Chicken Thighs •	280 g	560 g
Chicken Breasts		4
Fusilli	170 g	340 g
Feta Cheese, crumbled	1/4 cup	½ cup
Roma Tomato	80 g	160 g
Green Bell Pepper	200 g	400 g
Garlic Puree	1 tbsp	2 tbsp
Yellow Onion	113 g	226 g
Lemon-Pepper Seasoning	½ tbsp	1 tbsp
Cream	113 ml	237 ml
Dill-Garlic Spice Blend	1 tsp	2 tsp
Oil*		

Salt and Pepper*

- * Pantry items
- ** Cook to a minimum internal temperature of 74°C/165°F, as size may vary.
- * 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.

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Prep

- Add 10 cups water and 2 tsp salt to a large pot (use same for 4 ppl). Cover and bring to a boil over high heat.
- Core, then cut **pepper** into ¼-inch pieces.
- Peel, then cut **onion** into ¼-inch pieces.
- Cut tomato into ¼-inch pieces.



Cook fusilli

- Add fusilli to the boiling water. Cook uncovered, stirring occasionally, until tender, 9-11 min.
- Reserve ¼ cup pasta water (dbl for 4 ppl), then drain and return fusilli to the same pot, off heat.



Prep chicken

- Meanwhile, pat **chicken** dry with paper towels, then cut into 1-inch pieces.
- Season with **Dill-Garlic Spice Blend**, 1/2 **tbsp Lemon-Pepper Seasoning** (dbl for 4 ppl), **salt** and **pepper**.

If you've opted to get **chicken breasts**, prepare and cook them in the same way the recipe instructs you to prepare and cook the **chicken thighs**.



Cook chicken and veggies

- Heat a large non-stick pan over mediumhigh heat.
- When hot, add 1 tbsp oil (dbl for 4 ppl), then chicken. Cook, flipping occasionally, until golden-brown and cooked through,
 3-5 min.**
- Transfer **chicken** to a plate.
- Add onions, garlic puree and peppers to the same pan. Season with salt and pepper.
 Cook, stirring often, until veggies soften slightly, 2-3 min.



Make sauce

- Add cream, reserved pasta water and chicken to the pan with veggies. Season with salt and pepper, then stir to combine. Bring to a simmer.
- Once simmering, reduce heat to medium.
 Cook, stirring occasionally, until sauce
 thickens slightly and veggies are tender,
 4-5 min.



Finish and serve

- Add tomatoes, chicken, sauce and veggies to the pot with fusilli, then stir to combine.
- Divide **pasta** between bowls.
- Sprinkle **feta** over top.

Dinner Solved!