



# Chicken and Bacon Pesto Pasta

with Fresh Linguine and Blistered Tomatoes

Family Friendly

Fresh Pasta

30-40 Minutes



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

**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.

1



### Boil water and cook bacon

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

2



### 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 an 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.

3



### 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.

4



### 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 pine nuts so they don't burn!)
- Transfer **pine nuts** to a plate.

5



### 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.

6



### Finish and serve

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

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

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



Issue with your meal? Scan the QR code to share your feedback.