



# Creamy Roasted Pepper Pesto Linguine

## with Spinach and Cheesy Garlic Bread

Veggie

Quick

25 Minutes

+ Add



Chicken Tenders\*  
310 g | 620 g

↗ Custom Recipe

+ Add

↻ Swap

or

\*2 Double

If you chose to alter your protein, simply follow the **icons and specific instructions** on the back in the sidebar and you're set. You can also refer to your customized recipe online, [visit hellofresh.ca](https://www.hellofresh.ca)



Roasted Pepper Pesto  
58 g | 116 g



Linguine  
170 g | 340 g



Parmesan Cheese, shredded  
¼ cup | ½ cup



Shallot  
1 | 2



Garlic, cloves  
1 | 2



Ciabatta Roll  
2 | 4



Baby Spinach  
56 g | 113 g



Baby Tomatoes  
113 g | 227 g



Cream Cheese  
2 | 4



Zesty Garlic Blend  
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.

**Pantry items** | Unsalted butter\*, pepper\*, salt\*, oil\*

**Cooking utensils** | 2 Baking sheets, measuring spoons, strainer, small bowl, measuring cups, large pot, large non-stick pan

1



### Cook pasta

- Before starting, preheat the broiler to high.
- Wash and dry all produce.
- Remove 2 **tbsp** (4 **tbsp**) **butter** from the fridge and set aside to come up to room temperature.
- Add **10 cups hot water** and **2 tsp salt** to a large pot (use same for 4 ppl). Cover and bring to a boil over high heat.
- Add **linguine** to the **boiling water**. Cook uncovered, stirring occasionally, until tender, 10-12 min.
- Reserve **½ cup** (1 cup) **pasta water**, then drain and return **linguine** to the same pot, off heat.

4



### Make sauce

- Heat a large non-stick pan over medium heat.
- When hot, add **1 tbsp** (2 **tbsp**) **butter**, then **shallots**. Cook, stirring often, until softened, 2-3 min.
- Add **roasted pepper pesto**, **reserved pasta water** and **cream cheese**. Cook, stirring often, until combined, 2-3 min.
- Add **linguine**, **blistered tomatoes** and **spinach**, then toss to combine. Season with **salt** and **pepper**, to taste.
- Remove from heat.

\*\* 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.

2



### Blister tomatoes

- Meanwhile, halve **baby tomatoes**.
- Add **tomatoes** and **½ tbsp** (1 **tbsp**) **oil** to an unlined baking sheet. Season with **salt** and **pepper**, then toss to combine.
- Broil in the **middle** of the oven until **tomatoes** burst, 5-6 min.

5



### Make garlic toast

- Arrange **ciabatta** on another unlined baking sheet.
- Spread **garlic butter** on the cut side of **each ciabatta half**, then sprinkle with **half the Parmesan cheese**.
- Broil in the **middle** of the oven until golden-brown, 1-2 min. (**TIP**: Keep an eye on rolls so they don't burn!)

3



### Prep

- Add | **Chicken Tenders**
- Meanwhile, peel, then slice **shallot**.
- Peel, then mince or grate **garlic**.
- Halve **ciabatta rolls**.
- Roughly chop **spinach**.
- Mix **1 tbsp** (2 **tbsp**) **butter**, **½ tbsp** (1 **tbsp**) **Zesty Garlic Blend** and **garlic** in a small bowl. Season with **salt** and **pepper**, then stir to combine. Set aside.

6



### Finish and serve

- Add | **Chicken Tenders**
- Divide **linguine** and **garlic toast** between plates.
- Sprinkle **remaining Parmesan** over **linguine**.

Measurements  
within steps

1 **tbsp** (2 **tbsp**) **oil**  
2 person 4 person Ingredient

### 3 | Prep and cook chicken

+ Add | **Chicken Tenders**

If you've opted to add **chicken tenders**, pat dry with paper towels. Season with **salt** and **pepper**. Heat a large non-stick pan over medium-high heat. When hot, add **½ tbsp** (1 **tbsp**) **oil**, then **chicken**. Sear until golden-brown and cooked through, 3-4 min per side. \*\* Transfer to a plate, then cover to keep warm. Reuse the same pan to make **sauce** in step 4.

### 6 | Finish and serve

+ Add | **Chicken Tenders**

Top final plates with **chicken**.



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