




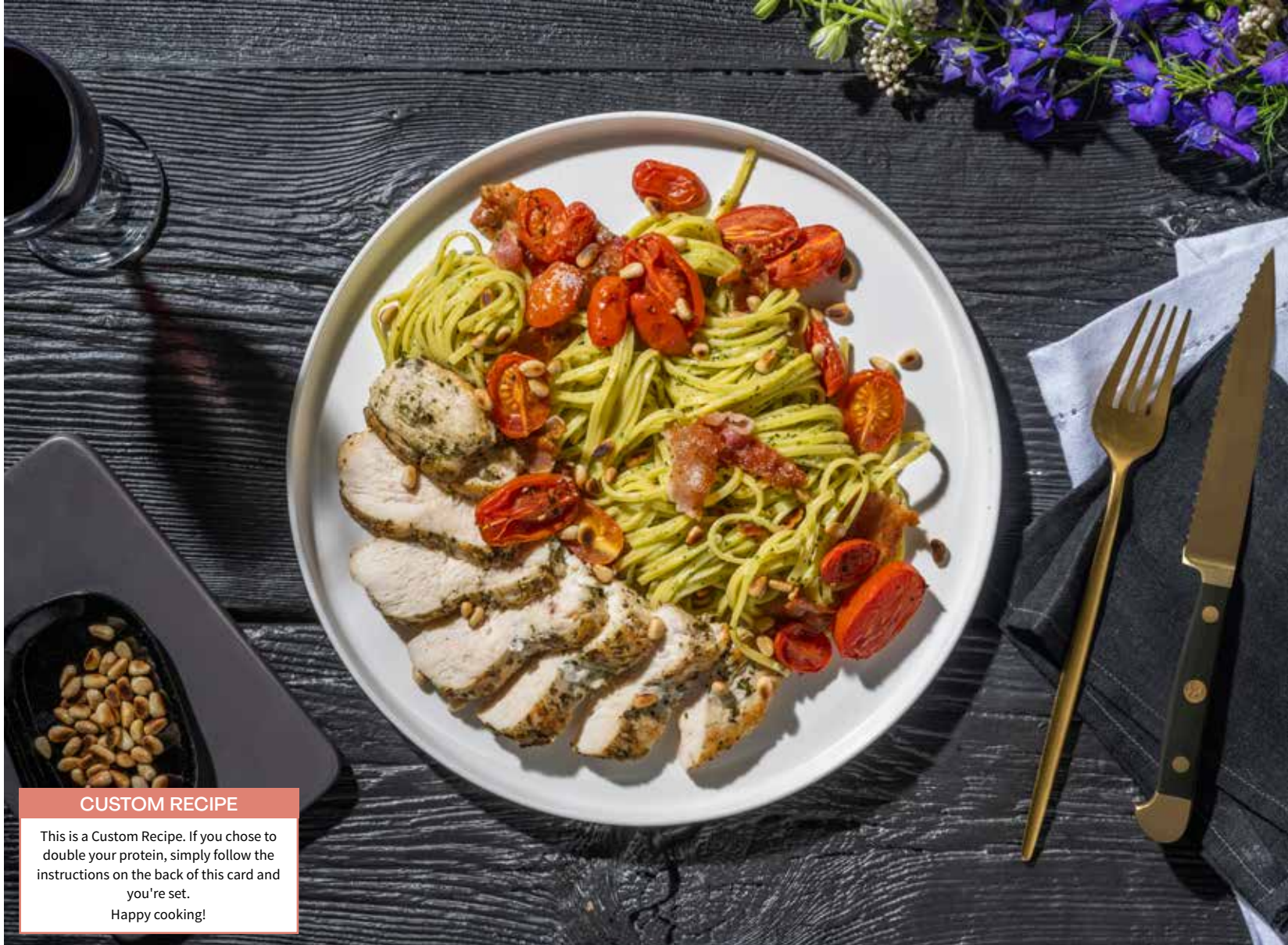
Chicken and Bacon Pesto Pasta

with Fresh Linguine and Blistered Tomatoes

Fresh Pasta 35 Minutes



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-  Chicken Breasts
-  Double Chicken Breast
-  Bacon Strips
-  Fresh Linguine
-  Baby Tomatoes
-  Goat Cheese
-  Pine Nuts
-  Basil Pesto
-  Italian Seasoning

CUSTOM RECIPE

This is a Custom Recipe. If you chose to double your protein, simply follow the instructions on the back of this card and you're set.
Happy cooking!

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

Ingredients

	2 Person	4 Person
Chicken Breasts ♦	2	4
Double Chicken Breast ♦	4	8
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, 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.



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 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 pine nuts 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.

If you've opted for **double chicken**, prepare and cook it in the same way the recipe instructs you to prepare and cook the **regular portion of chicken**. Work in batches, if necessary.



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!



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