



**READY TO COOK**  
BY HARRIS FARM

CREATE THIS MEAL WITH...  
**DAVE'S RECIPE BOX**

# CHICKEN PESTO ORECCHIETTE



PREP  
**5 min**



COOK  
**25 min**



SERVES  
**6**

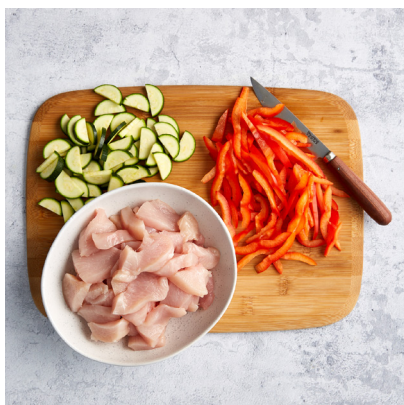
## INGREDIENTS:

- > Chicken Breast 500g
- > 1 Packet Orecchiette Pasta
- > 1 Red Capsicum
- > 1 Zucchini
- > 1 Tub Pesto
- > 1 Lemon

## WHAT YOU'LL NEED FROM YOUR PANTRY:

- > Olive Oil
- > Parmesan Cheese (Optional)

# METHOD - GET COOKING!



**1** Bring a large pot of salted **water to the boil**. Add the **orecchiette** and **cook** according to package instructions.

**Cut** the **zucchini** in half lengthways, and then into half-moons. Cut the **red capsicum** into thin strips. Cut the **chicken** into 1cm slices.



**2** In a large frying pan on high heat, **drizzle** 1 tbsp of **olive oil** and **add** the **chicken**. Cook for approx. 3 mins on each side, remove from the pan and set aside.



**3** In the same frying pan, on a high heat, **add** the **capsicum** and the **zucchini**, and cook for 3-4 mins.

Place the chicken back into the pan and **cook all ingredients together** for another 2 mins.



**4** Once the pasta is cooked, drain and place back into the pot.

**Add** the **chicken, capsicum** and **zucchini**,  $\frac{3}{4}$  of the **pesto**, and the juice of **half a lemon**. **Mix well** to combine.

**Serve** the chicken pesto pasta **with a sprinkling of parmesan cheese**.

## ABOUT YOUR LEFTOVER INGREDIENTS...

- This recipe makes around 6 serves, perfect for lunch the next day. If cooking for 4, use half the amount of pasta and pesto.
- Leftover pesto can be used as a dip or in salad dressing.



## FEEDBACK OR QUESTIONS?

Shoot us an email at:  
[online@harrisfarm.com.au](mailto:online@harrisfarm.com.au)