



Chicken & Jammy Pepper Pasta

with Smoked Almonds, Mint & Feta



25min



2 Servings

Our new favorite summer jam is pasta with sweet jammy peppers! Served either chilled or hot, the concentrated sweet and sour flavors of peppers, onions, and garlic are sure to wow at the next cookout. Smoked paprika and Fresno chiles bring some smoky heat to the sauce while almonds and mint add crunch and brightness. Tender chicken strips mix in for lean protein and chunks of feta add tangy creaminess to this flavorful feast.

What we send

- ½ lb mini sweet peppers
- 1 red onion
- 1 Fresno chile
- garlic
- ¼ oz smoked paprika
- 6 oz rigatoni ¹
- 1 oz salted almonds ¹⁵
- ¼ oz fresh mint
- 2 oz feta ⁷
- 10 oz pkg chicken breast strips

What you need

- kosher salt & ground pepper
- red wine vinegar (or vinegar of your choice)
- sugar
- olive oil

Tools

- large saucepan
- medium nonstick skillet

Allergens

Wheat (1), Milk (7), Tree Nuts (15).
May contain traces of other allergens.
Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 820kcal, Fat 29g, Carbs 90g, Protein 53g



1. Prep ingredients

Remove stems from **mini peppers**; quarter lengthwise. Halve and thinly slice **onion**. Thinly slice **half of the Fresno chile** crosswise. Thinly slice **2 garlic cloves**.

Pat **chicken** dry; season all over with **salt and pepper**.

In a small bowl, whisk together **sliced garlic, 3 tablespoons vinegar, 1 tablespoon each of sugar and water**, and **¾ teaspoon smoked paprika**.



4. Cook pasta

Add **pasta** to saucepan with **boiling salted water**; cook, stirring often to prevent sticking, until al dente, 8-10 minutes. Drain and return pasta to saucepan off heat.

Meanwhile, coarsely chop **almonds**. Pick **mint leaves** from stems, tearing if large; discard stems.



2. Cook chicken

Bring a large saucepan of **salted water** to a boil.

Heat **1 tablespoon oil** in a medium nonstick skillet over medium-high. Add **chicken** in a single layer. Cook, undisturbed, until deeply golden on the bottom, about 4 minutes. Flip and continue cooking until cooked through, about 3 minutes more. Transfer to a plate.



5. Finish

Add **pepper mixture, chicken**, and **half each of the almonds and mint** to saucepan with **pasta**; stir to combine. Season to taste with **salt and pepper**.

Chill **pasta salad** or serve immediately. Crumble **feta** over top and garnish with **remaining almonds and mint**.



3. Cook peppers

Heat **2 teaspoons oil** in same skillet over medium-high. Add **peppers, chiles**, and **onions**. Cook, stirring occasionally, until veggies soften and brown in spots, about 5 minutes. Season with **salt and pepper**.

Add **vinegar mixture**, scraping up any browned bits from the bottom. Reduce heat to medium; cook, covered and undisturbed, until peppers and onions are jammy, 10-15 minutes.



6. Serve

Enjoy!