

DINNERLY



Creamy Spring Pea Pesto Linguine with Chicken & Parmesan



30-40min



2 Servings

Green is our favorite color lately, and you're about to understand why. We've whipped up the dreamiest pea pesto! It's got the best things in life—creamy ricotta, lemon zest and juice, plump peas, Parmesan, and fresh mint. The silky sauce coats tender linguine with more peas, Parm, and mint scattered over top. Lean chicken breast brings the protein and balances nicely with the richness of the pasta. We've got you covered!

WHAT WE SEND

- 10 oz peas
- ¼ oz fresh mint
- 1 lemon
- 2 (¾ oz) Parmesan ⁷
- 4 oz ricotta ⁷
- 2 (6 oz) linguine ¹
- 2 (10 oz) pkgs boneless, skinless chicken breast

WHAT YOU NEED

- garlic
- kosher salt & ground pepper
- olive oil

TOOLS

- large pot
- microwave
- microplane or grater
- food processor or blender
- large skillet

ALLERGENS

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

NUTRITION PER SERVING

Calories 720kcal, Fat 26g, Carbs 71g, Protein 53g



1. Prep ingredients

Bring a large pot of **salted water** to a boil. Microwave **peas**, covered, in a large bowl on high for 3 minutes; uncover and let cool.

Finely chop 2 **large garlic cloves**. Remove **mint leaves** from stems; coarsely chop 1 **tablespoon of the mint leaves**. Finely grate **lemon zest** and squeeze 1 **tablespoon juice**; cut remainder into wedges. Grate **Parmesan**, if necessary.



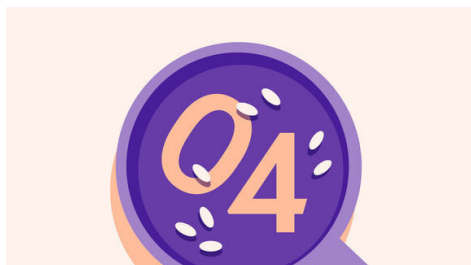
2. Make pesto

In the bowl of a food processor or blender, add **chopped garlic**, **ricotta**, **lemon zest and juice**, **half of the cooled peas**, **whole mint leaves**, **¾ of the Parmesan**, **½ teaspoon salt**, and **a few grinds of pepper**. Pulse until ingredients are mostly puréed. With food processor running, drizzle in **¼ cup oil**. Process until smooth, then season to taste with **salt** and **pepper**.



3. Cook pasta

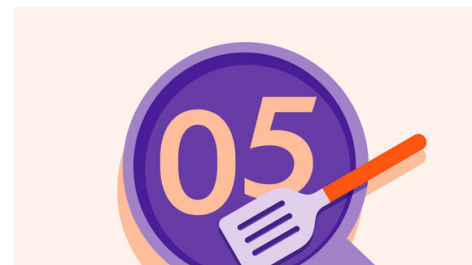
Add **pasta** to boiling water and cook, stirring to prevent sticking, until al dente, 8–9 minutes. Reserve **1½ cups cooking water**. Drain pasta; reserve pot.



4. Cook chicken

Pat **chicken** dry. Season all over with **salt** and **pepper**.

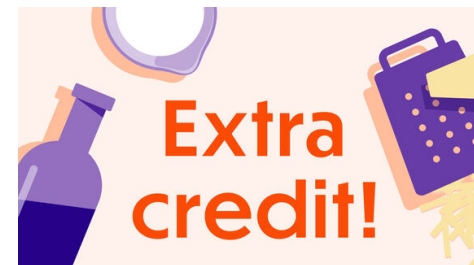
In a large skillet, heat 1 **tablespoon oil** over medium-high. Add **chicken** and cook until browned and cooked through, 3–4 minutes per side. Transfer to a cutting board to rest.



5. Finish & serve

To reserved pot, add **pasta**, **pea pesto**, **remaining peas**, and **½ cup cooking water**. Stir over medium heat until well combined and heated through, about 2 minutes. Add more water to pot, ¼ cup at a time, if sauce is too thick.

Transfer **pasta** to plates. Serve with **chicken** and garnish with **chopped mint leaves** and **remaining Parmesan**, if desired. Enjoy!



6. Rate your plate!

When you rate your meals we can give you more of the flavors you love. Tell us what you thought of this recipe on the app or website.