



Spring Big Batch: Linguine with Pea Pesto

Herb-Seared Chicken Breast, Lemon & Mint



40-50min



2 Servings

Spring has sprung! We're leaning into this new season by making our own spring veggie-packed pesto. We blend peas, mint, garlic, lemon (zest and juice!), and ricotta into a slightly sweet, ever-so-herby, creamy pasta sauce perfect for coating al dente linguine. Alongside, herbs de Provence-seared chicken breasts are a quick protein side sure to please everyone at your table. (2-p plan serves 4; 4-p plan serves 8)

What we send

- 10 oz peas
- garlic
- ¼ oz fresh mint
- 1 lemon
- 2 (¾ oz) Parmesan ⁷
- 1 shallot
- 4 oz ricotta ⁷
- 2 (6 oz) linguine ¹
- 2 (12 oz) pkgs boneless, skinless chicken breasts
- ¼ oz herbs de Provence

What you need

- kosher salt & ground pepper
- olive oil
- neutral oil

Tools

- large pot
- microwave
- microplane or grater
- blender or food processor
- 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 760kcal, Fat 26g, Carbs 74g, Protein 60g



1. Prep ingredients

Bring a large pot of **salted water** to boil. Place **peas** in a medium microwave-safe bowl. Cover and microwave on high for 3 minutes. Uncover and cool.

Mince **2 large garlic cloves**. Remove **mint leaves** from stems. Chop **1 tablespoon mint leaves**; set aside for step 6. Zest **lemon**, juice 1 tablespoon, then cut into wedges. Grate **Parmesan**. Thinly slice **shallot**.



4. 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.



2. Make pesto

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



5. Cook chicken

Pat **chicken** dry. Season all over with **salt, pepper, and 2 teaspoons herbs de Provence**. In a large skillet, heat **1 tablespoon of the reserved shallot oil** over medium-high. Add **chicken** and cook until browned and cooked through, 3-4 minutes per side. Transfer to a plate and set aside to rest.



3. Fry shallots

Place **shallots** in a small bowl with just enough **neutral oil** to cover. Microwave on high until shallots are golden and crisp, stirring every 30 seconds, 3-4 minutes (when shallots start to brown, check every 10 seconds to avoid burning).

Using a slotted spoon, transfer shallots to a paper towel-lined plate and immediately sprinkle with **salt**. Reserve **shallot oil**.



6. Finish & serve

To reserved pot, add **pasta, pesto, peas, and ½ cup pasta cooking water**. Stir over medium heat until well combined, about 2 minutes. Add more cooking water, ¼ cup at a time, if **sauce** is too thick. Serve **pasta** alongside **chicken** topped with **fried shallots, remaining Parmesan, and chopped mint leaves**. Serve with **lemon wedges** and drizzle with **shallot oil**. Enjoy!