MARLEY SPOON

Creamy Pesto Chicken Pasta

with Sun-Dried Tomatoes

under 20min 2 Servings

All you need to take chicken and pasta to new flavorful heights are basil pesto, cream cheese, and bright bursts of sun-dried tomatoes. Complete the meal with a side of roasted veggies, a simple salad, or some crusty bread.

What we send

- 6 oz penne [2]
- 10 oz pkg chicken breast strips
- 4 oz basil pesto [1]
- 2 (1 oz) cream cheese [1]
- 2 oz sun-dried tomatoes

What you need

- kosher salt & ground pepper
- olive oil

Tools

- large saucepan
- medium nonstick skillet

Allergens

Milk (1), Wheat (2). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 840kcal, Fat 37g, Carbs 79g, Protein 54g

STEP 1

1. Cook pasta

Bring a large saucepan of **salted water** to a boil. Coarsely chop **sun-dried tomatoes**.

Add **pasta** to boiling water and cook, stirring occasionally to prevent sticking, until al dente, about 7 minutes. Reserve **⅔ cup cooking water**. Drain pasta.

STEP 2

2. Cook chicken

While **pasta** cooks, pat **chicken** dry and cut into 2-inch pieces, if necessary. Season all over with **salt** and **pepper**.

Heat **1 tablespoon oil** in a medium nonstick skillet over medium-high. Add chicken and cook until cooked through, about 3 minutes per side. Reduce heat to medium.

STEP 3

3. Finish & serve

To skillet with **chicken**, add **pasta, reserved cooking water, pesto**, and **all of the cream cheese**. Cook, stirring frequently, until sauce is smooth and slightly thickened, 2 minutes. Season to taste with **salt** and **pepper**.

Serve **pesto chicken pasta** garnished with **sun-dried tomatoes**. Enjoy!

4. ...

Looking for more steps?

5. ...

You won't find them here!

6. ...

Enjoy your Marley Spoon meal!