

Chicken Puttanesca Pasta with Salad

Prep Time: 15 min Cook Time: 30 min Serves: 4

NUTRITION FACTS, PER SERVING:

462 calories 23 g fat 815 mg sodium



INGREDIENTS: ** Items not included in kit

- 8 oz. pasta, you were given a 16 oz. box
- 1 TB olive oil**
- Salt & Pepper, to taste**
- 1.5 lbs. chicken breast cubes
- 1/4 cup onions, diced
- 2 garlic cloves, minced
- 2 cups marinara sauce
- 1/4 cup kalamata olives, chopped
- 1 TB capers, drained
- 1/4 tsp crushed red pepper
- 1/3 cup Parmesan cheese
- 1/4 cup basil leaves, thinly sliced
- Salad Greens
- Cucumber, sliced
- Carrot, sliced
- Favorite salad dressing**
- Ciabatta Rolls

DIRECTIONS:

- Prep produce & set aside: Peel and mince the 2 garlic cloves. Coarsely chop the kalamata olives. Remove basil leaves from stems. Place basil leaves in a pile on top of each other, roll pile into a log and slice into thin ribbons.
- Heat 1 TB olive oil in a large skillet over medium-high heat.
 Add cubed chicken and season with a pinch of salt and pepper. Cook chicken 10-12 minutes or until lightly browned and no longer pink, stirring occasionally. Add diced onions and minced garlic. Cook for 2 minutes, stirring to combine. Stir in marinara sauce, chopped kalamata olives, drained capers, and 1/4 tsp crushed red pepper, bring to a simmer. Cook 5 minutes or until chicken is done, stirring frequently.
- While the sauce simmers, bring a large pot of water to a boil. Stir in 1/4 tsp salt. Add pasta and cook according to package directions. Drain pasta and return to pot. Mix in chicken marinara sauce mixture with cooked pasta and toss to combine.
- Salad: Slice cucumber and carrots and toss with the salad greens and your favorite salad dressing.
- Bake **ciabatta rolls** in a 400 degree oven for 8-10 minutes.
- To serve, plate pasta mixture and sprinkle each serving with parmesan cheese and garnish with thinly sliced basil leaves.

Food provided in this meal kit may have come in contact with, or may contain peanuts, tree nuts, soy, milk, eggs, wheat, fish, or shellfish.

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