



## Chicken Puttanesca Pasta

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
- 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.
- Bake **ciabatta rolls** in a 400 degree oven for 8 minutes.
- To serve, plate pasta mixture and sprinkle each serving with **parmesan cheese** and garnish with thinly sliced **basil**.

*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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