

# Pesto Chicken Fettuccine

with Crispy Garlic, Pepper & Caper Topping

4 SERVINGS

25-35 MINS

 Blue Apron

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## Ingredients

 4 Boneless, Skinless Chicken Breasts

 2 oz Sliced Roasted Red Peppers

 ¼ cup Cream

 ⅓ cup Basil Pesto

 ¾ lb Fettuccine Pasta

 5 oz Baby Spinach

 ¼ cup Grated Parmesan Cheese

 1 Tbsp Red Wine Vinegar

 2 cloves Garlic

 2 Tbsps Dried Currants

 ¼ cup Mascarpone Cheese

 1 Tbsp Italian Seasoning<sup>1</sup>

 Serve with Blue Apron wine that has this symbol [blueapron.com/wine](https://blueapron.com/wine)

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1. Whole Dried Basil, Sage, Oregano, Savory, Rosemary, Thyme & Marjoram

## 1 Prepare the ingredients

- Wash and dry the fresh produce.
- Fill a large pot  $\frac{3}{4}$  of the way up with salted water; cover and heat to boiling on high.
- Peel and roughly chop **2 cloves of garlic**.
- Roughly chop the **peppers**; place in a bowl. Add the **currants** and **vinegar**.



## 2 Crisp the garlic & make the topping

- In a large pan (nonstick, if you have one), heat **1 tablespoon of olive oil** on medium-high until hot.
- Add the **chopped garlic**. Cook, stirring constantly, 1 to 2 minutes, or until golden brown and crispy.
- Transfer to the bowl of **pepper-currant mixture**; season with salt and pepper. Stir to combine.



## 3 Cook the chicken

- Pat the **chicken** dry with paper towels; season on both sides with salt, pepper, and the **Italian seasoning**.
- In the same pan, heat **1 tablespoon of olive oil** on medium-high until hot.
- Add the seasoned chicken. Cook 6 to 7 minutes per side, or until browned and cooked through.\*
- Transfer to a cutting board.



## 4 Cook the pasta

- Meanwhile, add the **pasta** to the pot of boiling water. Cook, stirring occasionally, 8 to 10 minutes, or until al dente (still slightly firm to the bite). Turn off the heat.
- Reserving  $\frac{1}{2}$  **cup of the pasta cooking water**, drain thoroughly and return to the pot.



## 5 Finish the pasta & serve your dish

- To the pot of **cooked pasta**, add the **spinach, pesto, mascarpone, cream**, and **half the reserved pasta cooking water**. Cook on medium-high, stirring constantly, 1 to 2 minutes, or until the pasta is coated and the spinach has wilted (if necessary, gradually add the remaining cooking water to ensure the pasta is thoroughly coated). Turn off the heat. Taste, then season with salt and pepper if desired.
- Slice the **cooked chicken** crosswise.
- Serve the **sliced chicken** over the **finished pasta**. Top the chicken with the **garlic-pepper topping** and garnish with the **parmesan**. Enjoy!



\*An instant-read thermometer should register 165°F.

To view this recipe's full nutrition information, SEE FULL RECIPE in the current tab of your account at [blueapron.com](https://blueapron.com) or in the Blue Apron app, then click on VIEW FULL NUTRITION.

Food safety handling information: [blog.blueapron.com/foodsafety](https://blog.blueapron.com/foodsafety)

CONTAINS: SEE INGREDIENT PACKAGING FOR ALLERGEN(S).

Produced in a facility that processes crustacean shellfish, egg, fish, milk, peanuts, soy, tree nuts, and wheat.

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