

# Pesto Chicken Pasta

with Zucchini & Mushrooms

4 SERVINGS

20-30 MINS



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## Ingredients

 18 oz or 28 oz Chopped Chicken Breast 

 1 Zucchini

 1 Shallot

  $\frac{1}{4}$  cup Cream

  $\frac{3}{4}$  lb Cavatappi Pasta

 4 oz Mushrooms

 4 oz Shredded Fontina Cheese

  $\frac{1}{4}$  tsp Crushed Red Pepper Flakes

 2 cloves Garlic

  $\frac{1}{3}$  cup Basil Pesto

  $\frac{1}{4}$  cup Grated Parmesan Cheese

## 1 Prepare the ingredients

- Place an oven rack in the center of the oven; preheat to 450°F.
- Fill a large pot ¾ of the way up with salted water; cover and heat to boiling on high.
- Wash and dry the fresh produce.
- Cut the **mushrooms** into bite-sized pieces.
- Halve the **zucchini** lengthwise, then cut crosswise into ½-inch pieces.
- Peel and roughly chop **2 cloves of garlic**.
- Peel and thinly slice the **shallot**.



## 2 Roast the vegetables

- Place the **mushroom pieces** and **zucchini pieces** on a sheet pan. Drizzle with **olive oil** and season with salt and pepper; toss to coat. Arrange in an even layer.
- Roast 13 to 15 minutes, or until browned and tender when pierced with a fork. Remove from the oven.



## 3 Cook the pasta

- Meanwhile, add the **pasta** to the pot of boiling water. Cook, stirring occasionally, 7 to 9 minutes, or until al dente (still slightly firm to the bite). Turn off the heat.
- Reserving **½ cup of the pasta cooking water**, drain thoroughly and return to the pot.



## 4 Cook the chicken

- Meanwhile, pat the **chicken** dry with paper towels; season with salt and pepper.
- In a large pan (nonstick, if you have one), heat a drizzle of **olive oil** on medium-high until hot.
- Add the **seasoned chicken** in an even layer. Cook, without stirring, 3 to 4 minutes, or until lightly browned.
- Add the **chopped garlic, sliced shallot**, and **as much of the red pepper flakes as you'd like**, depending on how spicy you'd like the dish to be. Cook, stirring occasionally, 3 to 4 minutes, or until the chicken is browned and cooked through.
- Turn off the heat.



### CUSTOMIZED STEP 4 If you chose extra Chicken

- Cook the chicken as directed, but work in two batches.

## 5 Finish the pasta & serve your dish

- To the pot of **cooked pasta**, add the **cooked chicken, roasted vegetables, fontina, cream**, and **half the reserved pasta cooking water**. Season with salt and pepper. Cook on medium-high, stirring constantly, 1 to 2 minutes, or until combined. Turn off the heat.
- Add the **pesto**; stir until combined and the pasta is coated (if necessary, gradually add the remaining cooking water to ensure the pasta is thoroughly coated). Taste, then season with salt and pepper if desired.
- Serve the **finished pasta** garnished with the **parmesan**. Enjoy!

