

# Pesto Chicken Pasta

with Zucchini & Tomatoes

2 SERVINGS

🕒 20-30 MINS

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## Ingredients\*



10 oz Boneless  
Chicken Breast  
Pieces



6 oz Mafalda Pasta



1 Zucchini



2 cloves Garlic



4 oz Grape Tomatoes



¼ cup Grated  
Parmesan Cheese



2 Tbsps Mascarpone  
Cheese



⅓ cup Basil Pesto



¼ tsp Crushed Red  
Pepper Flakes

## Cook along on the app



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\*Ingredients may be replaced and quantities may vary.





"Alexa, find Blue Apron recipes."

## 1 Prepare the ingredients

- Fill a medium pot  $\frac{3}{4}$  of the way up with salted water; cover and heat to boiling on high.
- Wash and dry the fresh produce.
- Halve the **zucchini** lengthwise, then thinly slice crosswise.
- Halve the **tomatoes**.
- Peel and roughly chop **2 cloves of garlic**.



## 2 Cook the vegetables

- In a large pan (nonstick, if you have one), heat a drizzle of **olive oil** on medium-high until hot.
- Add the **sliced zucchini** in an even layer. Cook, without stirring, 2 to 3 minutes, or until lightly browned.
- Add the **halved tomatoes** and **chopped garlic**; season with salt and pepper. Cook, stirring occasionally, 2 to 3 minutes, or until softened.
- Transfer to a bowl.
- Wipe out the pan.



## 3 Cook the pasta

- Meanwhile, add the **pasta** to the pot of boiling water. Cook, stirring occasionally, 10 to 12 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.



## 4 Cook the chicken

- Meanwhile, pat the **chicken** dry with paper towels; season with salt and pepper.
- In the same pan, 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 **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.



## 5 Finish the pasta & serve your dish

- To the pot of **cooked pasta**, add the **cooked chicken**, **cooked vegetables**, and **half the reserved pasta cooking water**. Season with salt and pepper. Cook on medium-high, stirring constantly, 1 to 2 minutes, or until thoroughly combined.
- Turn off the heat. Stir in the **pesto** and **mascarpone** until 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!

