



Creamy Basil Pesto Chicken Pasta

WITH PARMESAN

Fast & Fresh Family



Prep & Cook Time

25-35 MIN

Cook Within

7 DAYS

Difficulty Level


EASY

Spice Level

MILD

Ingredients

3 oz. Shredded Parmesan Cheese
1 oz. Light Cream Cheese
2 tsp. Chicken Broth Concentrate
16 oz. Cooked Penne Pasta

 ¼ tsp. Red Pepper Flakes
4 oz. Grape Tomatoes
4 fl. oz. Cream Sauce Base
3 Tbsp. Basil Pesto
16 oz. Fully Cooked Seasoned Diced Chicken Breast

You Will Need

Salt

Minimum Internal Protein Temperature

145°	Steak	Pork	Lamb	Seafood
160°	Ground Beef		Ground Pork	
165°	Chicken		Ground Turkey	

Rest steak or pork after cooking, 3 minutes.

View nutritional information at www.homechef.com/20455

**Nutrition & allergen information varies based on menu selection and ingredient availability. Review protein and meal labels for updated information.*

Processed in a facility that also processes peanut, tree nut, wheat, egg, soy, milk, fish, and shellfish ingredients.

If you received different ingredients, we may have sent a substitute. Not to worry! Check your email for updated instructions.

For food safety, heat to a minimum internal temperature of 165 degrees as measured by a thermometer.

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Microwave

- Thoroughly rinse any fresh produce and pat dry. Drain **chicken** and pat dry.
- Combine **tomatoes, cream base, cream cheese, chicken broth concentrate**, ¼ tsp. **salt**, and 1/3 cup **water** in provided tray.
- Microwave uncovered until tomatoes burst and sauce is warmed through, 3-4 minutes.
- Carefully remove tray from microwave. *If tomatoes don't burst, gently press to release juices.* Stir in chicken, **pasta**, and half the **cheese** (reserve remaining for garnish).
- Microwave uncovered until heated through, 1-2 minutes.
- Carefully remove from microwave. Stir in **pesto**.
- To serve, top with remaining cheese and **red pepper flakes** (to taste). Bon appétit!

Oven

- Turn oven on to 375 degrees. Let preheat, at least 10 minutes. Thoroughly rinse any fresh produce and pat dry. Drain **chicken** and pat dry.
- Combine **tomatoes, cream base, cream cheese, chicken broth concentrate**, ¼ tsp. **salt**, and 1/3cup **water** in provided tray.
- Place tray on baking sheet. Bake uncovered in hot oven until tomatoes burst and sauce is warmed through, 10-12 minutes.
- Carefully remove tray from oven. *If tomatoes don't burst, gently press to release juices.* Stir in chicken, **pasta**, and half the **cheese** (reserve remaining for garnish).
- Place tray on baking sheet. Bake again uncovered in hot oven until heated through, 15-16 minutes.
- Carefully remove from oven. Stir in **pesto**.
- To serve, top with remaining cheese and **red pepper flakes** (to taste). Bon appétit!