



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

You Will Need

Salt
Baking Sheet

Ingredients

2 oz. Shredded Parmesan Cheese
16 oz. Fully Cooked Seasoned Diced Chicken Breast
3 Tbsp. Basil Pesto
4 fl. oz. Cream Sauce Base
1 oz. Light Cream Cheese
4 oz. Grape Tomatoes
¼ tsp. Red Pepper Flakes
16 oz. Cooked Penne Pasta
2 tsp. Chicken Broth Concentrate

View nutritional information at www.homechef.com/23351

**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, sesame, 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 base**, ¼ tsp. **salt**, and ¼ cup **water** in one provided tray. *Cream cheese will melt as meal heats.* 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. Add chicken and stir to combine. Transfer half the chicken mixture to second provided tray.
- Divide **pasta** and half the **shredded cheese** (reserve remaining for garnish) evenly between both trays. Stir both trays until thoroughly combined. Microwave both trays uncovered until heated through, 1-2 minutes per tray.
- Carefully remove both trays from microwave. Divide **pesto** evenly between both trays and stir to combine.
- To serve, top with remaining shredded 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 base**, ¼ tsp. **salt**, and ¼ cup **water** in one provided tray. *Cream cheese will melt as meal heats.*
- Place tray on a 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. Add chicken and stir to combine. Transfer half the chicken mixture to second provided tray. Divide **pasta** and half the **shredded cheese** (reserve remaining for garnish) evenly between both trays. Stir both trays until thoroughly combined.
- Place trays on a baking sheet. Bake again uncovered in hot oven until heated through, 15-20 minutes.
- Carefully remove both trays from oven. Divide **pesto** evenly between both trays and stir to combine.
- To serve, top with remaining shredded cheese and **red pepper flakes** (to taste). Bon appétit!