



D'lish Food2Go Recipes

Sun-dried Tomato Pesto has many culinary uses. It is a versatile ingredient and great to have on hand. It can make a meal into a taste sensation. Please try the recipe below. It is sure to become a family favourite.

SUN-DRIED TOMATO, BASIL AND CHICKEN FETTUCCINE

Serves 4

2 tablespoons olive oil
350g chicken thigh or breast, sliced
2 cloves garlic, crushed
½ cup (125ml) port
½ cup (65g) sun-dried tomatoes, drained and chopped
1/3 cup (40g) kalamata olives, pitted
½ cup basil, chopped
½ cup (125g) **D'lish Food2Go** sun-dried tomato pesto
300ml cream
1/3 cup (25g) parmesan cheese, grated
80g bocconcini cheese, sliced
400g fettuccine
parmesan cheese and basil for garnish, extra

Heat oil in pan, cook chicken in batches, stirring until browned lightly. Add garlic, port, sun-dried tomatoes, olives and basil, bring to boil. Stir in sun-dried tomato pesto and cream. Simmer, uncovered until sauce is thickened slightly. Meanwhile, cook pasta in a pot of boiling, salted water. Cook until al dente. Drain and add to sauce with parmesan and bocconcini. Stir to combine. Divide into 4 pasta bowls and top with shaved parmesan and a sprig of basil.

Helpful Hints

Any pasta can be substituted, try spaghetti, ravioli or gnocchi.
Slice bocconcini on an egg slicer, you will always have even straight pieces.

*Other **D'lish** serving suggestions*

- spread on the base of a pizza instead of tomato paste
- serve with toasted Turkish bread
- stuff a chicken breast with sun-dried tomato pesto and serve with char-grilled asparagus, field mushrooms and sweet potato mash
- delicious on an antipasto platter with marinated vegetables, deli meats and cheese
- make 'garlic bread' with pesto instead of garlic butter
- great on a sandwich, foccacia or wrap