

Chicken Fusilli Pasta with Olives, Feta & Garlic Bread

Delight in Chicken Fusilli Pasta in a creamy Pink Sauce with Olives, Feta, and served with Crispy Garlic Bread.
















Before you start

Please wash your hands and rinse all fresh fruits and vegetables prior to cooking.

What you'll need

Olive oil, salt, black pepper, cooking pan, measuring jug, cooking pot, chopping board, knife, cooking pan, wooden spoon, baking tray.

Ingredients (2 persons)

-  Fusilli Pasta 180GR
-  Chicken Breast Cubes 280GR
-  Red Cherry Tomato 80GR
-  Fresh Oregano 4GR
-  Thyme 2GR
-  Home Made Tomato Sauce 200GR
-  Pasta's Cooking Water 200ML
-  Cooking Cream 100ML
-  White Bread, Sliced 135GR
-  Garlic Butter 45GR
-  Feta Cheese 25GR
-  Black Olives 30GR
-  Baby Rockets Leaves 30GR
-  Chilli Flakes 2GR

Method



Cook the Pasta

Boil **water** with **salt**, cook **fusilli** for 10-12 minutes until al dente, then drain, reserving a cup of **pasta water**.



Prep the Ingredients

Halve **cherry tomatoes**. Finely chop **oregano** and strip **thyme leaves**.



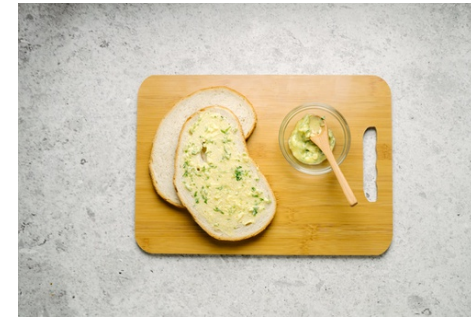
Pan-fry the Chicken

In a pan with **olive oil** over medium-high heat, toss **cherry tomatoes** for 1-2 minutes, then set aside. In the same pan, cook **chicken cubes** with additional **oil** for 5-8 minutes, seasoning with **salt** and **pepper**.



Cook the Sauce

In the same pan, pour in **homemade tomato sauce**, **oregano**, and **thyme** to the pan; simmer for 1-3 minutes. Stir in reserved **pasta water**, **pasta**, and **cooking cream**; season with **salt** and **pepper**, and simmer for 3-5 minutes.



Toast the Bread

Spread **garlic butter** on both sides of the **bread**. Toast in a hot frying pan for 1 minute per side until golden.



Serve and Enjoy!

Plate **pasta**, top with **feta**, **cherry tomatoes**, and **black olives**. Garnish with **baby rocket leaves** and optional **chili flakes (spicy)**. Serve with **crispy garlic bread**.

Allergens Dairy Gluten