



SUMMER CHICKEN CAPRESE PASTA SALAD

served warm with Basil and Lemon



HELLO CAPRESE

Orecchiette and chicken help upgrade this classic Italian trio—basil, tomato, and fresh mozzarella—from side dish to main affair.

PREP: 5 MIN | **TOTAL: 30 MIN** | **CALORIES: 930**



Basil



Orecchiette Pasta
(Contains: Wheat)



Chicken Breast Strips



Chili Flakes



Fresh Mozzarella
(Contains: Milk)



Lemon



Garlic Herb Butter
(Contains: Milk)



Italian Seasoning



Roma Tomato

START STRONG


Instead of throwing away your basil stems, you can save or freeze them for another use! To put leftover herb stems to work, tie them in a bundle with kitchen twine and add to slow-cooked stocks or sauces for an aromatic boost.

BUST OUT

- Medium pot
- Paper towels
- Zester
- Large pan
- Large bowl
- Kosher salt
- Whisk
- Black pepper
- Strainer
- Olive oil (2 TBSP | 4 TBSP)
- Vegetable oil (1 tsp | 1 tsp)

INGREDIENTS

Ingredient **2-person** | **4-person**

- Basil ½ oz | 1 oz
- Lemon 1 | 2
- Orecchiette Pasta 6 oz | 12 oz
- Chicken Breast Strips* 10 oz | 20 oz
- Italian Seasoning 1 tsp | 2 tsp
- Garlic Herb Butter 2 TBSP | 4 TBSP
- Chili Flakes  1 tsp | 1 tsp
- Roma Tomato 1 | 2
- Fresh Mozzarella 4 oz | 8 oz

* Chicken is fully cooked when internal temperature reaches 165 degrees.

WINE CLUB

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1 PREP

Bring a medium pot of **salted water** to a boil. **Wash and dry all produce.** Pick **basil** leaves from stems and discard stems; reserve a few leaves for garnish and mince remaining. Zest and quarter **lemon**.



4 COOK CHICKEN

Meanwhile, pat **chicken** dry with paper towels. Heat a drizzle of **oil** in a large pan over medium-high heat. Add chicken and season with a few large pinches of **salt** and **pepper**. Cook, stirring occasionally, until browned all over, 2-3 minutes. Sprinkle with **Italian Seasoning**. Continue cooking until chicken is cooked through, 2-3 minutes more. Turn off heat; stir in **garlic herb butter**.



2 MAKE DRESSING

In a large bowl, whisk together **2 TBSP olive oil** (4 TBSP for 4 servings), **minced basil**, **lemon zest**, juice from **half the lemon**, **salt** (we used ½ tsp; use 1 tsp for 4), and **pepper**. Set aside.



5 PREP TOMATO AND MOZZARELLA

While chicken cooks, dice **tomato** into ½-inch pieces. Dice **mozzarella** into ½-inch cubes.



3 COOK ORECCHIETTE

Once water is boiling, add **pasta** to pot. Cook until al dente, 13-15 minutes. Drain.



6 FINISH AND SERVE

Stir **pasta**, **chicken**, **tomato**, and **mozzarella** into bowl with **dressing** until everything is coated. Season with **salt** and **pepper**; divide between bowls. Tear reserved **basil** leaves into pieces and sprinkle over pasta. Top with a pinch of **chili flakes** if desired. Slice remaining **lemon** into wedges and serve on the side.

PESTO CHANGE-O

Try making this dish again with some pesto in your dressing.

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