



FINCH + FENNEL

Tuscan Chicken Pasta Salad

COOK TIME: 30 minutes

YIELDS: 5-6 servings

INGREDIENTS:

4 Chicken Thighs

Salt & Pepper, as needed

Cooking Oil or Butter

1 jar F+F Effortless Tuscan Chicken Starter

1 lb Pasta of choice

1 Bell Pepper, chopped

1 block Feta Cheese, chopped

1 Tbsp Basil, chopped

½ c Parmesan Cheese, grated

Juice of 1-2 Lemons



INSTRUCTIONS:

1. Season chicken thighs with salt & pepper, then sear them in oil or butter in a sauté pan, until browned on both sides.
2. Add F+F Effortless Tuscan Chicken Starter to the pan, bring it to a low simmer, & let it cook for about 20 minutes.
3. While the chicken is cooking, cook pasta according to the instructions on the package. Once cooked al dente, rinse under cold water until cool & set aside.
4. Remove cooked chicken from the sauce & chop it into bite-sized pieces. Return the chicken to the sauce, remove set aside to cool.
5. Chop bell pepper, feta & basil. Toss together cooled pasta, chicken, bell pepper, feta, and basil in a large mixing bowl until evenly distributed.
6. Season with salt and pepper & add lemon juice. Chill in the fridge before serving. Top with Parmesan cheese.

Enjoy!

