
CHEF DALE SNIFFEN RECIPE

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Macadamia Pesto Chicken with Raw Rocket

Recipe by Chef Dale Sniffen

Preparation time; 15 minutes

Cooking time; 20 minutes

Prep list

400gm Chicken strips, lightly seasoned with salt & pepper

3 tbsp Olive oil

3 tbsp Freshly made pesto

500gm Fusilli pasta, cooked

1/2 cup Pasta water

1/2 cup Grated parmesan cheese

2 Big hand fills of spinach leaves

Shaved parmesan cheese to garnish

Method

Toss olive oil through the seasoned chicken strips until. Meanwhile pre heat a wok or large sauté pan to medium heat and quickly stir fry the chicken strips until golden brown, add pesto, cooked pasta, pasta water and cheese, sauté for 2 minutes until a velvety sauce appears.

Plating up

- Small hand full of rocket leaves in the bowl
- Portion out the pasta on top of rocket
- Garnish with parmesan cheese shaving with a few rocket leave on top

Basil Pesto

80gm Crushed Macadamia nuts

100gm Basil Leaves

4 Garlic cloves

2/3 cup EXVOO

80gm Pecorino cheese

2 teaspoon Truffle salt

Blend until smooth