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# CHEF DALE SNIFFEN RECIPE

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## **Pesto Chicken Spinach**

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 Fresh fettuccine Pasta

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 the olive oil through the seasoned chicken strips until its well coated. 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 then sauté for 2 minutes until a velvety sauce appears. Add the spinach leaves at the very end.

Garnish with parmesan cheese shaving.