

## Pesto Chicken Fettuccine with Greens

**2 SERVINGS | HANDS ON TIME: 10 | TOTAL TIME: 30**

Windy Meadows Family Farms Boneless Chicken Thighs, thawed  
Farmhouse Kitchen Pesto, room temperature  
Della Casa Fettuccine Pasta, thawed  
Farmhouse Kitchen Apple Dijon Vinaigrette, stirred well before use  
Johnson's Backyard Garden Dino Kale, washed  
Francis & Thatcher Spring Medley Mix, root ball removed, washed and dried well  
Crawford Orchards Apple, washed  
Olive or Canola Oil  
Salt and Pepper

**STEP 1** Prepare dino kale. Chop tender stems into bite size pieces. Set leaves and stems aside in a bowl. Heat a large skillet over medium-high heat with 1 tbsp. oil. While the pan heats, pat chicken dry with paper towel. Season both sides with salt and pepper. Once oil begins to simmer, place chicken skin side down in the skillet. Sear for 4-5 minutes or until skin is golden brown and no longer sticks to the pan. Flip chicken over and cook for another 7-8 minutes or until internal temperature, when measured at the thickest part, reaches 165°F. Transfer chicken to a clean plate and loosely tent with foil. Set aside.

**STEP 2** While Chicken is resting, bring 8 cups of water to a boil in a large pot. When the water boils, add 2 tbsp. salt, followed by the frozen pasta. Gently stir and separate noodles with tongs. Cook pasta for 4-5 minutes until al dente - when the pasta is soft and cooked through, but retains a pleasant chew. If you prefer a softer texture, cook the pasta for an additional 1-2 minutes. Use a measuring cup to reserve ½ cup of the pasta cooking water. Drain the pasta in a colander and toss with 1 tbsp oil. Set aside.

**STEP 3** Heat the skillet used for cooking chicken thighs to medium heat with 1 tbsp oil. While pan heats, slice chicken into ½" thick and about 1" long pieces. Toss chicken with pesto and add to pan. Add reserved pasta water to skillet 1 tbsp at a time or as needed to create a sauce. Cooked 2-3 minutes. Add fettuccine to skillet and toss with chicken and pesto. Cook additional 1 minute. Remove from heat. Add dino kale and combine well with pasta. Season with salt and pepper to taste. Cover and set aside until ready to serve.

**STEP 4** Just before serving, chop apples into ¼" pieces. Tear spring medley mix into bit size pieces. Toss apples and spring medley mix in a bowl with apple dijon vinaigrette. Season with salt and pepper with taste. Set aside.

**STEP 5** To plate, using tongs add pasta with pesto and dino kale to a dish. Top with chicken thigh pieces and any additional pesto sauce. Serve with a spring medley mix and apple side salad.

## Pesto Chicken Fettuccine with Greens

**4 SERVINGS | HANDS ON TIME: 10 | TOTAL TIME: 30**

Windy Meadows Family Farms Boneless Chicken Thighs, thawed  
Farmhouse Kitchen Pesto, room temperature  
Della Casa Fettuccine Pasta, thawed  
Farmhouse Kitchen Apple Dijon Vinaigrette, stirred well before use  
Johnson's Backyard Garden Dino Kale, washed  
Francis & Thatcher Spring Medley Mix, root ball removed, washed and dried well  
Crawford Orchards Apple, washed  
Olive or Canola Oil  
Salt and Pepper

**STEP 1** Prepare dino kale. Chop tender stems into bite size pieces. Set leaves and stems aside in a bowl. Heat a large skillet over medium-high heat with 1 tbsp. oil. While the pan heats, pat chicken dry with paper towel. Season both sides with salt and pepper. Once oil begins to simmer, place chicken skin side down in the skillet. Sear for 4-5 minutes or until skin is golden brown and no longer sticks to the pan. Flip chicken over and cook for another 7-8 minutes or until internal temperature, when measured at the thickest part, reaches 165°F. Transfer chicken to a clean plate and loosely tent with foil. Set aside. (NOTE: You may need to cook chicken thighs in batches)

**STEP 2** While Chicken is resting, bring 8 cups of water to a boil in a large pot. When the water boils, add 3 tbsp. salt, followed by the frozen pasta. Gently stir and separate noodles with tongs. Cook pasta for 4-5 minutes until al dente - when the pasta is soft and cooked through, but retains a pleasant chew. If you prefer a softer texture, cook the pasta for an additional 1-2 minutes. Use a measuring cup to reserve ½ cup of the pasta cooking water. Drain the pasta in a colander and toss with 2 tbsp oil. Set aside.

**STEP 3** Heat the skillet used for cooking chicken thighs to medium heat with 2 tbsp oil. While pan heats, slice chicken into ½" thick and about 1" long pieces. Toss chicken with pesto and add to pan. Add reserved pasta water to skillet 1 tbsp at a time or as needed to create a sauce. Cooked 2-3 minutes. Add fettuccine to skillet and toss with chicken and pesto. Cook additional 1 minute. Remove from heat. Add dino kale and combine well with pasta. Season with salt and pepper to taste. Cover and set aside until ready to serve. (NOTE: You may need to cook mixture in batches)

**STEP 4** Just before serving, chop apples into ¼" pieces. Tear spring medley mix into bit size pieces. Toss apples and spring medley mix in a bowl with apple dijon vinaigrette. Season with salt and pepper to taste. Set aside.

**STEP 5** To plate, using tongs add pasta with pesto and dino kale to a dish. Top with chicken thigh pieces and any additional pesto sauce. Serve with a spring medley mix and apple side salad.

Enjoy!

**STORAGE TIPS *INGREDIENTS BEST USED WITHIN 5 DAYS***

Boneless Chicken Thigh - Keep frozen until 24-48 hrs before ready to use. Thaw in a bowl in the refrigerator overnight.

Pesto- If using within 3 days, store in the refrigerator. Otherwise, freeze up to 1 month and use within 36 hours of thawing. (Ingredients: basil, garlic, spiced pecans, Latta De Cotswold cheese, canola oil, extra virgin olive oil, salt and pepper)

Fettuccine Pasta - Keep frozen until immediately before cooking. Use within 1 month.

Apple Dijon Vinaigrette - Store in the refrigerator. Use within 5 days. (Ingredients: Crawford Orchards apples, white balsamic vinegar, dijon mustard, onion, canola oil, extra virgin olive oil)

Dino Kale - Wrap in a paper towel and place in a plastic bag in the refrigerator. Use within 5 days.

Spring Medley- Store in crisper drawer of refrigerator in an airtight container, wrapped in a dry paper towel. Use within 5 days.

Apple - Store in refrigerator crisper drawer. Use within 2 weeks.

**\*Contains gluten, dairy and, nut containing ingredients.**

**\*\*Not made with egg, peanuts fish or shellfish containing ingredients.**

**\*\*\*Prepared in a facility that may contain gluten, dairy, egg, nuts, peanuts, fish and shellfish.**