

Chicken & Chestnut Pasta

with Savoy Cabbage & Granulated Honey

Chestnuts are an earthy, winter treasure. Picked in fall, they last through the cold season, and they're a staple of holiday feasts. In this recipe, we're mixing roasted chestnuts into the pasta and seasonal vegetables. Their rich crunch adds a tasty textural element to this gourmet dish. A sprinkle of granulated honey adds a unique, balanced sweetness to these warming flavors. Enjoy, chefs!



Ingredients



- 8 Ounces Ground Chicken
- 8 Ounces Whole Wheat Spaghetti
- 2 Carrots
- 2 Cloves Garlic
- 2 Stalks Celery
- 1 Yellow Onion
- ½ Pound Savoy Cabbage
- 1 Bunch Rosemary

Knick Knacks

- 2 Tablespoons Butter
- 2 Teaspoons Granulated Honey
- ¼ Cup Roasted, Peeled Chestnuts
- ¼ Cup Grated Pecorino Cheese

Makes 2 Servings

About 700 Calories Per Serving

Cooking Time: 15 to 25 minutes

Instructions

For cooking tips & tablet view, visit blueapron.com/recipes/494

1



2



Prepare the ingredients:

Wash and dry the fresh produce. Heat a large pot of salted water to boiling on high. Thinly slice the celery. Peel and thinly slice the onion. Peel the carrots and cut in half lengthwise; thinly slice into half-moons. Remove and discard the core of the cabbage; thinly slice the leaves. Roughly chop the chestnuts. Pick the rosemary leaves off the stems; discard the stems and finely chop the leaves. Peel and thinly slice the garlic.

3



Cook the aromatics:

In the same pan used to cook the chicken, heat 2 teaspoons of olive oil on medium-high until hot. Add the **onion**, **carrots**, **celery**, **garlic** and **rosemary**; season with salt and pepper. Cook, stirring occasionally, 5 to 7 minutes, or until the vegetables have softened.

4



Add the cabbage, chestnuts & chicken:

Add the **cabbage**, **chestnuts** and **cooked chicken** to the pan of aromatics. Cook, stirring frequently, 3 to 4 minutes, or until the cabbage has wilted and the chestnuts are warmed through.

5



Cook & finish the pasta:

While the vegetables and chicken cook, add the **pasta** to the pot of boiling water. Cook 6 to 7 minutes, or until just shy of al dente. Reserve **1 cup of the pasta water**; drain the pasta and transfer it directly to the pan of vegetables and chicken. Add the **butter**, **all but a pinch of the Pecorino cheese** and **¾ cup of the reserved pasta water**. Cook, stirring frequently, 1 to 2 minutes, or until thoroughly combined. (If the sauce seems dry, slowly add the remaining reserved pasta water until you achieve your desired consistency.) Season with salt and pepper to taste.

6



Plate your dish:

Divide the **finished pasta** between 2 dishes. Garnish with the **granulated honey** and **remaining Pecorino cheese**. Enjoy!