

PESTO FETTUCINE *with Chicken and Anchovies*

4 servings

16 oz	PASTENE Fettuccine	500 g
2 tbsp	PASTENE Extra Virgin Olive Oil	30 mL
1 lb	boneless chicken, in strips	500 g
2	onions, halved and sliced	2
2	garlic cloves, minced	2
1	can (28 fl. oz/796 mL) PASTENE Diced Ready Spiced Tomatoes	1
1 tbsp	chopped fresh oregano	15 mL
6	PASTENE Anchovy Fillets in Oil, drained and chopped	6
1	pinch of sugar	1
1	jar (7 fl. oz/170 mL) PASTENE Roasted Peppers, sliced	1
2 tbsp	PASTENE Pesto Basil Sauce	30 mL
2 cups	fresh spinach, washed and trimmed	500 mL
½ cup	PASTENE Grated Parmesan Cheese	125 mL
	salt and pepper	

- Cook pasta in boiling salted water for 10 minutes or until al dente; drain and keep hot.
- Meanwhile, heat half the oil in a saucepan over medium-high heat. Add chicken and cook, stirring, until browned, about 5 minutes. Season with salt and pepper; remove from saucepan and set aside.
- In the same saucepan, add remaining oil and cook onions and garlic for about 5 minutes. Add tomatoes, oregano, anchovies, and sugar. Cook for 5 minutes.
- Stir in roasted peppers, pesto sauce, spinach, and chicken. Simmer 3 minutes until spinach is tender, add fettuccine and Parmesan; mix well. Serve immediately.

