



# QCOOK

## Coca-Cola's Smoked Chicken Salad

with gnocchi pasta shells

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**Hands-on Time:** 20 minutes

**Overall Time:** 20 minutes

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**Quick & Easy:** Serves 1 & 2

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**Chef:** Coca-Cola

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**Pairing:** Drink | Coca-Cola

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### Nutritional Info

	Per 100g	Per Portion
Energy	719kj	3596kj
Energy	172kcal	860kcal
Protein	8.3g	41.4g
Carbs	20g	102g
of which sugars	2.4g	11.8g
Fibre	2g	10g
Fat	6.2g	30.9g
of which saturated	1.8g	9.1g
Sodium	358mg	1788mg

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**Allergens:** Cow's Milk, Egg, Gluten, Allium, Wheat, Sulphites, Tree Nuts

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Eat Within 4 Days

## Ingredients & Prep Actions:

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Serves 1	[Serves 2]	
100g	200g	Gnocchi Pasta Shells
1	2	Smoked Chicken Breast/s
30g	60g	Artichoke Quarters <i>drain</i>
100g	200g	Baby Marrow <i>rinse &amp; cut into bite-sized pieces</i>
50g	100g	Peas
5ml	10ml	NOMU Italian Rub
60ml	120ml	Creamy Pesto <i>(20ml [40ml] Pesto Princess Basil Pesto &amp; 40ml [80ml] Greek Yoghurt)</i>
20g	40g	Green Leaves <i>rinse &amp; roughly shred</i>

## From Your Kitchen

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Oil (cooking, olive or coconut)

Seasoning (salt & pepper)

Water

Butter (optional)

**1. READY? LET'S COOK!** Bring a pot of salted water to a boil for the pasta. Cook the pasta until al dente, 10-12 minutes. Drain and toss through a drizzle of olive oil.

**2. CHICKEN & VEG** Roughly slice up the chicken and the artichokes. Place a pan over medium-high heat with a drizzle of oil. When hot, fry the baby marrow and peas until charred, 3-4 minutes. In the final 1-2 minutes, add a knob of butter (optional) and the NOMU rub. Remove from the pan and season.

**3. ADD THE CREAMINESS** Once the pasta has finished cooking, mix through the creamy pesto, the charred veg, the chicken, and the artichokes and season.

**4. PASTA PARTY** Just before serving, toss the green leaves through the zingy pasta salad. Plate up with a generous drizzle of olive oil. Dig in, Chef!