

Cooking School

with The London Chef

Spaghetti with Fresh Almond Pesto, Roast Tomatoes & Pan Fried Chicken Breast

For a true chef mis-en-place experience we suggest having the ingredients out, washed and measured, and the equipment ready to go before you begin cooking.

Pour yourself a large glass of whatever you like to enjoy while cooking, and remember to have fun in the kitchen. This recipe can be easily doubled, but if you increase food quantity please make sure to use appropriate sized pots/pans for the best outcome.

Chicken

2 medium chicken breasts
1 lemon

Tomatoes

2 roma tomatoes
Sprig rosemary
1 tbsp white sugar

Pesto

1 cup fresh basil leaves
1 cup raw almonds
150g grana padano
3 cloves garlic

1 large handful spaghetti

Cooking Equipment

Cutting board
Knife
Oven preheated to 400F
Large pot with 8L boiling water
Oven safe medium frying pan
1L yogurt container
Handblender or food processor
Tongs
Wooden spoon
Olive oil
Canola oil
Salt
Black pepper

**GF friendly, sub gluten free pasta*