

# Tagliatelle with grilled chicken & tomatoes

**Dairy Free** 







SIDE DISH

LUNCH

MAIN COURSE

MAIN DISH

### Ingredients

	500	g chicker	breasts	skinless

1 lemon zest

1 tbsp tarragon dried chopped

2 tsp olive oil

8 small tomatoes halved

300 g tagliatelle

## **Equipment**

frying pan

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Directions					
	Heat the grill to high. Coat the chicken with the lemon zest and juice, tarragon, salt and pepper. Put in a large, shallow ovenproof dish or roasting tin in one layer.				
	Brush lightly with a little oil, then grill for 6 mins. Turn the chicken over and add the tomatoes to the dish, cut-side up, brushing them lightly with oil. Grill for a further 6-8 mins until the chicken is cooked and lightly browned and the tomatoes are tender.				
	Meanwhile, cook the pasta in a large pan of boiling water according to pack instructions.				
	Drain well, reserving 150ml of the cooking water, then return to the pan.				
	Remove the chicken from the dish and cut into chunks.				
	Add to the pasta with the tomatoes, cooking water and pan juices. Toss everything together well and serve.				
Nutrition Facts					
PROTEIN 32.2% FAT 17.2% CARBS 50.6%					

#### **Properties**

grill

Glycemic Index:38, Glycemic Load:24.65, Inflammation Score:-9, Nutrition Score:28.43217399846%

#### **Flavonoids**

Naringenin: 1.24mg, Naringenin: 1.24mg, Naringenin: 1.24mg, Naringenin: 1.24mg Kaempferol: 0.16mg, Kaempferol: 0.16mg, Kaempferol: 0.16mg Myricetin: 0.24mg, Myricetin: 0.24mg, Myricetin: 0.24mg, Myricetin: 0.24mg, Quercetin: 1.06mg, Quercetin: 1.06mg, Quercetin: 1.06mg, Quercetin: 1.06mg

### Nutrients (% of daily need)

Calories: 487.39kcal (24.37%), Fat: 9.27g (14.27%), Saturated Fat: 1.98g (12.36%), Carbohydrates: 61.37g (20.46%), Net Carbohydrates: 56.47g (20.53%), Sugar: 6.26g (6.95%), Cholesterol: 143mg (47.67%), Sodium: 170.73mg (7.42%), Alcohol: Og (100%), Alcohol %: O% (100%), Protein: 39.05g (78.11%), Selenium: 99.16µg (141.66%), Vitamin B3: 15.81mg (79.03%), Vitamin B6: 1.28mg (63.77%), Phosphorus: 490.87mg (49.09%), Manganese: 0.96mg (48.15%), Vitamin C: 28.97mg (35.11%), Vitamin A: 1651.21lU (33.02%), Potassium: 1115.5mg (31.87%), Vitamin B5: 2.63mg (26.32%), Magnesium: 100.41mg (25.1%), Fiber: 4.91g (19.63%), Copper: 0.37mg (18.67%), Vitamin B1: 0.28mg (18.58%), Zinc: 2.53mg (16.83%), Vitamin K: 16.36µg (15.58%), Iron: 2.79mg (15.51%), Folate: 57.53µg (14.38%), Vitamin B2: 0.24mg (14.37%), Vitamin E: 1.83mg (12.17%), Vitamin B12: 0.47µg (7.79%), Calcium: 66.4mg (6.64%), Vitamin D: 0.35µg (2.33%)