MARLEY SPOON

Penne with Cajun-Spiced Ready to Heat Chicken

& Roasted Peppers

20-30min 2 Servings

This flavorful pasta meal comes together in 30 minutes, thanks to ready to heat chicken. The chicken is sautéed with aromatic garlic, scallions, and our Cajun spice blend. Next, ultra-creamy mascarpone cheese is added, to create a luscious sauce that perfectly coats the chicken and accompanying penne and roasted peppers. We top it off with a heavy sprinkle of Parmesan cheese. Think of it as the icing on the plate.

What we send

- 6 oz penne [1]
- garlic
- 2 scallions
- 2 (¾ oz) Parmesan [2]
- 4 oz roasted red peppers
- 3 oz mascarpone [2]
- ¼ oz Cajun seasoning
- ½ lb pkg ready to heat chicken

What you need

- kosher salt & ground pepper
- olive oil

Tools

- large pot
- box grater or microplane
- medium skillet

Allergens

Wheat (1), Milk (2). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 850kcal, Fat 47g, Carbs 71g, Protein 47g

1. Cook pasta

Bring a large pot of **salted water** to a boil. Add **pasta** and cook until al dente, 7–9 minutes. Reserve **½ cup cooking water**; drain pasta, return to pot, and toss with **1 teaspoon oil**. Set aside until Step 6.

2. Prep ingredients

Meanwhile, finely chop **1 teaspoon garlic**. Trim **scallions**, then thinly slice, keeping dark greens separate. Finely grate **Parmesan**, if necessary. Pat **peppers** dry, then slice into thin strips.

3. Prep sauce & chicken

Reserve **2 tablespoons of the Parmesan** for step 6. Add **remaining Parmesan**, **mascarpone**, and **¼ cup of the reserved cooking water** to a medium bowl; whisk to combine. Season **sauce** to taste with **salt** and **pepper**.

Cut or tear **chicken** into bite-size pieces.

4. Sauté aromatics

Heat **1 tablespoon oil** in a medium skillet over medium-high. Add **scallion whites and light greens**, **chopped garlic**, and **1½ teaspoons Cajun seasoning**; cook, stirring, until fragrant, about 30 seconds.

5. Cook chicken

Add **chicken** and cook, stirring, until warmed through, 2–3 minutes. Add **sauce** to skillet; reduce heat to medium. Cook until warmed through, 1–2 minutes.

6. Finish & serve

Add **sauce**, **chicken**, and **peppers** to pot with **pasta**. Cook over medium, stirring to coat and adding additional cooking water, 1 tablespoon at a time, until sauce reaches desired consistency and pasta is heated through. Place **pasta, chicken, and peppers** in bowls and top with **scallion dark greens**. Serve with **reserved Parmesan** alongside. Enjoy!