

# DINNERLY



## Chicken-Broccoli Alfredo with Crispy Tuscan Breadcrumbs

 ca. 20min  2 Servings

What CAN'T you pour creamy Alfredo sauce all over? Well, we can think of a few things, but chicken and broccoli is not one of them. Just throw in some pasta and you're ready to go—but not before we sprinkle Tuscan spiced-breadcrumbs over top for a crisp and herby finish. We've got you covered!

## WHAT WE SEND

- ½ lb broccoli
- 1 oz panko <sup>1</sup>
- ¼ oz Tuscan spice blend
- 6 oz penne <sup>1</sup>
- ½ lb pkg chicken breast strips
- 10 oz Alfredo sauce <sup>2</sup>
- ¾ oz Parmesan <sup>2</sup>

## WHAT YOU NEED

- kosher salt & ground pepper
- olive oil

## TOOLS

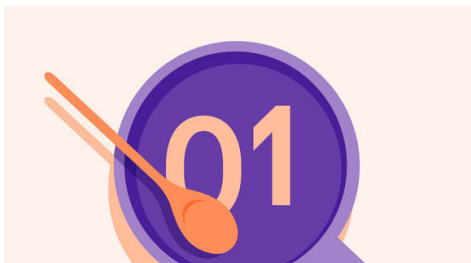
- large saucepan
- microplane or grater
- microwave
- medium skillet

## ALLERGENS

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

## NUTRITION PER SERVING

Calories 1000kcal, Fat 51g, Carbs 93g, Protein 50g

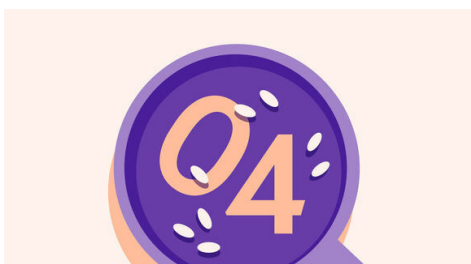


### 1. Prep ingredients

Bring a large saucepan of **salted water** to a boil.

Cut **broccoli** into ½-inch florets, if necessary. Finely grate **Parmesan**, if necessary.

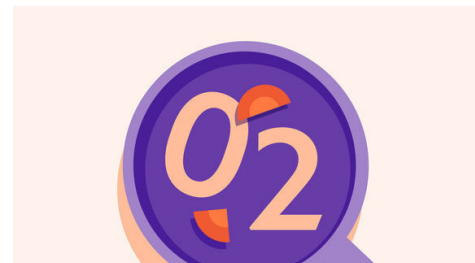
In a medium microwave-safe bowl, combine **broccoli** and **1 tablespoon water**; cover with a damp paper towel. Microwave until just tender, 3–5 minutes.



### 4. Make sauce & serve

Add ⅓ **cup water** to skillet; bring to a simmer. Add **Alfredo sauce** and bring to a simmer. Stir in **Parmesan** until melted; season to taste with **salt** and **pepper**. Add **pasta** and toss until coated. Thin sauce with **1 tablespoon water** at a time, if necessary.

Serve **chicken and broccoli Alfredo** with **panko** over top. Enjoy!



### 2. Toast panko & cook pasta

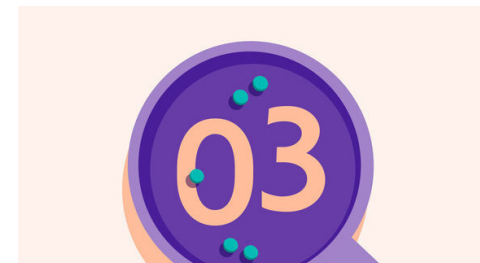
Heat **2 tablespoons oil** in a medium skillet over medium-high. Add **panko** and cook, stirring, until deeply browned and toasted, 2–4 minutes. Transfer to a small bowl and combine with **all but 1 teaspoon of the Tuscan spice**.

Meanwhile, add **pasta** to boiling **salted water**; cook, stirring occasionally, until al dente, 8–10 minutes. Drain pasta.



### 5. ...

What were you expecting, more steps?



### 3. Cook chicken & broccoli

Pat **chicken** dry and season to taste with **salt** and **pepper**.

Heat **1 tablespoon oil** in same skillet over medium-high. Add chicken and cook until browned and cooked through, flipping halfway, 3–5 minutes. Add **broccoli** and cook until just charred, about 2 minutes. Add remaining **Tuscan spice** and cook, stirring, until fragrant, 10–20 seconds. Reduce heat to medium.



### 6. ...

You're not gonna find them here! Kick back, relax, and enjoy your Dinnerly!