DINNERLY

Saucy Chicken Cacciatore

with Parm & Roasted Red Peppers

30min 2 Servings

Dinner needs to be on the table ASAP. Do you A) Order take-out for the umpteenth time? Or B) Make this chicken cacciatore? Personally, we'd choose B. This dish requires absolutely no prepwork—just cook the pasta, simmer the chicken in marinara sauce, and add the Parm. So put your knife away and enjoy your Dinnerly without the stress or mess! We've got you covered!

WHAT WE SEND

- 6 oz penne [2]
- ½ lb pkg chicken breast strips
- ¾ oz Parmesan [1]
- 4 oz roasted red peppers
- 8 oz marinara sauce
- ¼ oz Italian seasoning

WHAT YOU NEED

- kosher salt & ground pepper
- olive oil
- butter [1]

TOOLS

- medium pot
- box grater
- medium skillet

ALLERGENS

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

NUTRITION PER SERVING

Calories 770kcal, Fat 37g, Carbs 77g, Protein 42g

1. Prep ingredients

Bring a medium pot of **salted water** to a boil. Add **pasta** and cook until al dente, about 8 minutes. Reserve **⅓ cup cooking water**, then drain pasta.

Meanwhile, pat **chicken** dry; season with **salt** and **pepper**.

Coarsely grate **Parmesan**, if necessary. Thinly slice **red peppers**, if necessary.

2. Cook chicken & sauce

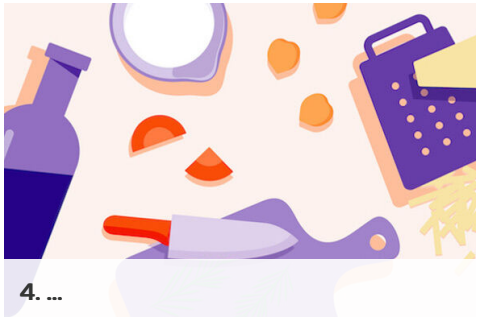
Heat **1 tablespoon oil** in a medium skillet over medium-high. Add **chicken** and cook, without stirring, until browned on the bottom, 2–3 minutes (chicken will not be cooked through).

Add **marinara sauce, peppers, 1 teaspoon Italian seasoning**, and **½ cup water**. Bring to a boil, scraping up any browned bits; reduce heat to medium. Simmer until chicken is cooked through, about 5 minutes.

3. Finish & serve

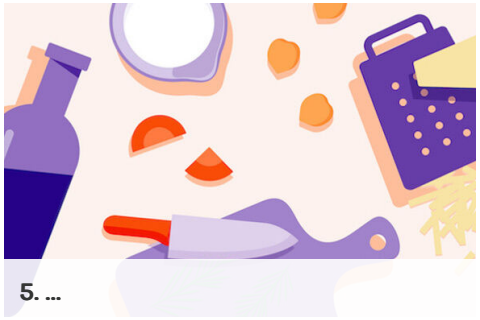
To skillet with **chicken and sauce**, add **pasta, half of the Parmesan**, and **1 tablespoon butter**. Cook over medium heat, stirring occasionally, until pasta is coated, 2–3 minutes. Season to taste with **salt** and **pepper**. Thin sauce with **some of the reserved pasta water**, if desired.

Serve **chicken cacciatore** garnished with **remaining Parmesan**. Enjoy!



4. ...

What were you expecting, more steps?



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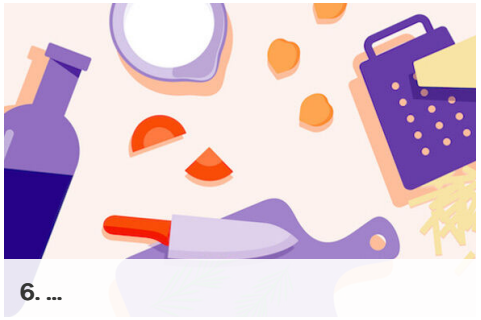

6. ...

Kick back, relax, and enjoy your Dinnerly!

Questions about the recipe? Cooking hotline: **888-267-2850** (Mon - Fri 9AM-9PM)
View the recipe online by visiting your account at dinnerly.com **#dinnerly**