

DINNERLY



Creamy Ranch Chicken Pasta Bake:

No chopping. No slicing. No knife required!



30-40min



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 pasta bake? Personally, we'd choose B. This dish requires absolutely no prepwork—just cook the pasta, make the sauce, and broil it all together. So put your knife away and enjoy your Dinnerly without the stress or mess! We've got you covered!

WHAT WE SEND

- 6 oz penne²
- ½ lb pkg ready to heat shredded chicken
- 1 oz cream cheese¹
- ¼ oz ranch seasoning¹
- 2½ oz peas
- 2 oz shredded cheddar-jack blend¹

WHAT YOU NEED

- kosher salt & ground pepper
- garlic
- butter¹
- all-purpose flour²
- 1¼ cups milk¹
- apple cider vinegar (or white wine vinegar)

TOOLS

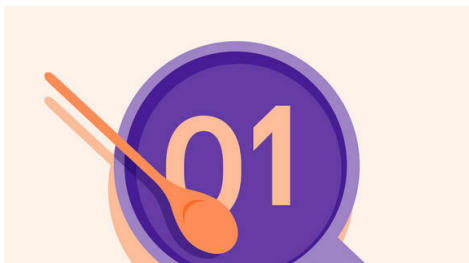
- medium pot
- medium ovenproof skillet

ALLERGENS

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

NUTRITION PER SERVING

Calories 790kcal, Fat 31g, Carbs 79g, Protein 50g



1. Cook pasta

Preheat broiler with a rack in the top position.

Bring a medium pot of **salted water** to a boil over high heat. Add **pasta** and cook, stirring often to prevent sticking, until al dente, about 8 minutes. Reserve **1 cup cooking water**; drain pasta and set aside until step 3.

Crush **2 large garlic cloves** with the flat side of a knife.



2. Prep chicken & sauce

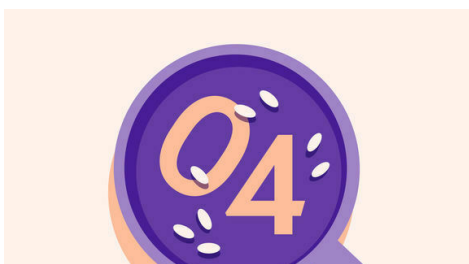
Meanwhile, pat **chicken** dry; use your fingers or two forks to break into bite-sized pieces.

Heat **2 tablespoons butter** in a medium ovenproof skillet over medium until foaming. Add **crushed garlic**; cook until light golden-brown, 2 minutes. Whisk in **1 tablespoon flour**; cook, 1 minute. Slowly whisk in **cooking water, cream cheese, ranch seasoning**, and **1¼ cups milk**.



3. Add chicken & pasta

Bring skillet with **sauce** to a boil over high heat; cook, whisking constantly, until sauce is slightly thickened, about 1 minute. Stir in **1 teaspoon vinegar** and **½ teaspoon each of salt and pepper**. Discard **garlic cloves**, if desired. Stir in **pasta, chicken**, and **peas** until evenly coated in sauce. Season to taste with **salt** and **pepper**.



4. Broil & serve

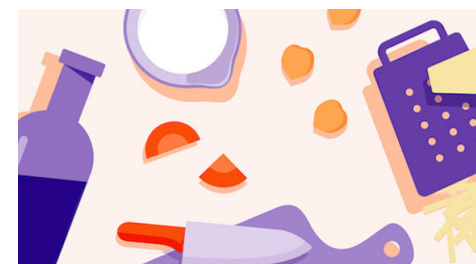
In same skillet, spread **chicken and pasta** into an even layer; sprinkle **cheese** over top.

Broil **creamy ranch chicken pasta bake** on top oven rack until **cheese** is dark golden-brown, **pasta** is browned and crispy in spots, and **sauce** has reduced by half, 6–9 minutes (watch closely as broilers vary). Enjoy!



5. ...

What were you expecting, more steps?



6. ...

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