

DINNERLY

Creamy Spinach & Artichoke Linguine

with Grilled Chicken



2 Servings

WHAT WE SEND

- 6 oz linguine ¹
- 1 oz sun-dried tomatoes ¹⁷
- 14 oz can artichokes
- 12 oz pkg boneless, skinless chicken breasts
- ¼ oz Tuscan spice blend
- 10 oz alfredo sauce ⁷
- 5 oz baby spinach
- ¾ oz Parmesan ⁷

WHAT YOU NEED

- kosher salt & ground pepper
- olive oil
- garlic

TOOLS

- large pot
- medium skillet

ALLERGENS

Wheat (1), Milk (7), Sulphites (17). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

NUTRITION PER SERVING

Calories 0kcal



1. Boil pasta

Bring a large pot of **salted water** to a boil. Add **pasta** and cook until al dente, about 8 minutes.

Reserve ¼ cup cooking water, drain, and return to pot with 1 teaspoon oil. Toss to combine and cover to keep warm.



2. Prep ingredients

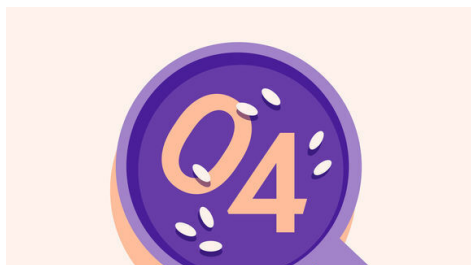
Finely chop 1 **teaspoon garlic**. Finely chop **sun-dried tomatoes, if necessary**. Drain **artichokes**, then roughly chop into ¾-inch pieces, if necessary. Finely grate parmesan.



3. Cook chicken

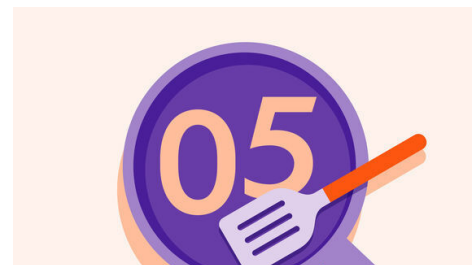
Pat **chicken** dry and season all over with **Tuscan spice blend** and a **generous pinch each of salt and pepper**.

Heat 1 **tablespoon oil** in medium skillet over medium. Add **chicken** and cook until golden brown and cooked through, 3–4 minutes per side. Transfer to a cutting board and cover with foil to keep warm. Return skillet to stove.



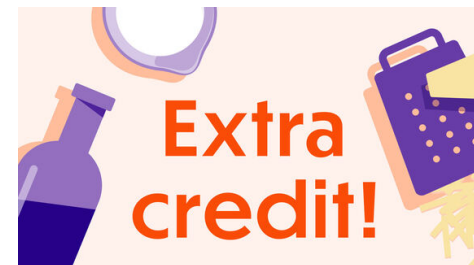
4. Make sauce

Heat 1 **teaspoon oil** in same skillet over medium. Add **chopped garlic, artichokes and sun-dried tomatoes**; cook, stirring, until softened and fragrant, 2–3 minutes. Stir in __Alfredo sauce; bring to a simmer. Cook until sauce is warmed through, 2–3 minutes.



5. Finish & serve

Stir **spinach** into sauce, , until just wilted. Add **pasta and reserved water and half the parmesan** to skillet and toss to coat in **sauce**. Slice __**chicken breasts**, if desired. Serve **pasta** in bowls topped with **chicken**. Sprinkle **Parmesan** over top. Enjoy!



6.