

DINNERLY



Chicken Tetrazzini:

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

WHAT WE SEND

- 6 oz spaghetti ²
- ½ lb pkg ready to heat shredded chicken
- ¼ oz granulated garlic
- ¼ oz mushroom seasoning
- 5 oz peas
- 2 oz shredded cheddar-jack blend ¹

WHAT YOU NEED

- butter ¹
- all-purpose flour ²
- 1½ cups milk ¹
- kosher salt & ground pepper

TOOLS

- small baking dish
- large saucepan

ALLERGENS

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

NUTRITION PER SERVING

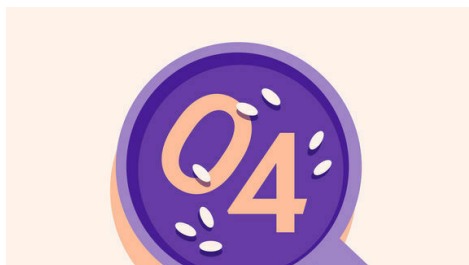
Calories 790kcal, Fat 28g, Carbs 84g, Protein 51g



1. Cook pasta

Preheat oven to 350°F with a rack in the center. **Butter** a small baking dish.

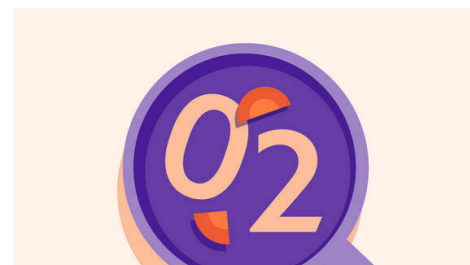
Bring a large saucepan of **salted water** to a boil. Add **pasta** and cook, stirring often to prevent clumping, until al dente, 8–10 minutes. Reserve ¼ cup **cooking water**, then drain. Set aside pasta in colander.



4. Bake & serve

To same saucepan, gently stir in **pasta**. Thin **sauce** with **some of the reserved cooking water**, as needed, until pasta is well coated in sauce. Transfer to prepared baking dish and sprinkle **cheese** over top. Bake on center oven rack until cheese is melted and sauce is set, about 10 minutes.

Let **chicken tetrazzini** sit 5 minutes before serving. Enjoy!



2. Brown chicken

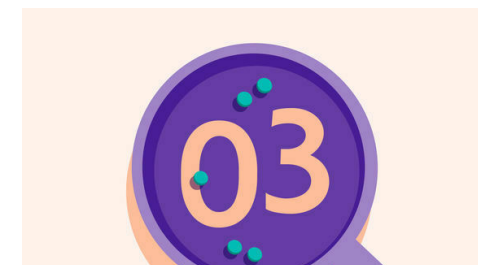
Pat **chicken** very dry.

Melt 2 **tablespoons butter** in same saucepan over medium-high heat. Add chicken in an even layer and cook, without stirring, until crisp and browned on the bottom, 2–4 minutes. Stir in 4 **teaspoons flour** and ½ **teaspoon granulated garlic**; cook, stirring constantly, until golden, about 1 minute.



5. ...

What were you expecting, more steps?



3. Make sauce

To saucepan with **chicken**, gradually stir in 1½ **cups milk**; bring to a simmer and cook, stirring occasionally, until mixture thickens to consistency of heavy cream, about 1 minute. Stir in **mushroom seasoning** and **peas**; cook until peas are warmed through, about 1 minute. Remove from heat. Season to taste with **salt** and **pepper**.



6. ...

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