

DINNERLY



No Chop! Lemony Chicken & Linguine with Parmesan



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 linguine? Personally, we'd choose B. This dish requires absolutely no prepwork—just cook the pasta and chicken, make the lemon sauce, and stir 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 linguine ¹
- ¾ oz piece Parmesan ⁷
- 1 lemon
- ¼ oz Tuscan spice blend
- ½ lb pkg chicken breast strips
- 1 pkt turkey broth concentrate

WHAT YOU NEED

- kosher salt & ground pepper
- 3 Tbsp butter ⁷
- all-purpose flour ¹
- olive oil

TOOLS

- large pot with a lid
- microplane or grater
- medium nonstick skillet

ALLERGENS

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

NUTRITION PER SERVING

Calories 930kcal, Fat 53g, Carbs 77g, Protein 43g



1. Cook pasta

Bring a large pot of **salted water** to a boil over high. Add **pasta** and cook, stirring to prevent clumping, until al dente, 8–10 minutes. Reserve ¼ **cup pasta water**, then drain pasta and return to pot off heat. Toss with 1 **tablespoon butter**; cover to keep warm until step 5.



2. Prep ingredients

While **pasta** cooks, finely grate **Parmesan**.

Into a small bowl, finely grate **half of the lemon zest** and squeeze in **half of the juice**; set aside for step 4.

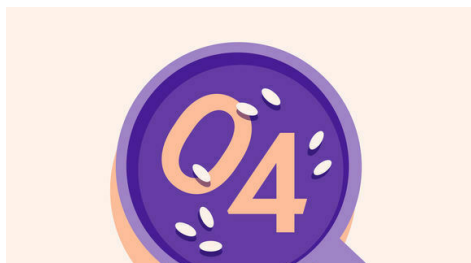
In a medium bowl, stir to combine 3 **tablespoons flour**, 1 **teaspoon Tuscan spice**, ½ **teaspoon salt**, and a **few grinds of pepper**.



3. Cook chicken

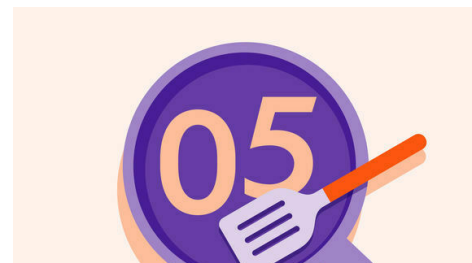
Pat **chicken** dry. Add to bowl with **seasoned flour**; toss until evenly coated.

In a medium nonstick skillet, heat 3 **tablespoons oil** over medium-high. Add chicken in a single layer; cook until browned and cooked through, 5–7 minutes, flipping halfway through cooking time. Transfer to a plate and set aside until step 5.



4. Make lemon sauce

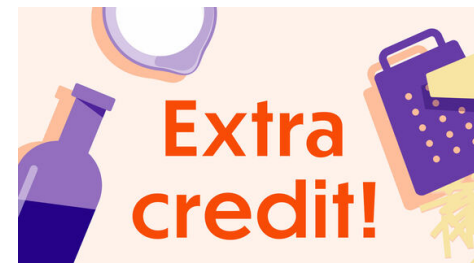
Melt 1 **tablespoon butter** in same skillet over medium heat. Add ¼ **teaspoon Tuscan spice**; cook until fragrant, about 1 minute. Add ½ **cup water** and **broth concentrate**; bring to a boil until slightly thickened, 5–7 minutes. Reduce heat to low; whisk in **lemon zest and juice**, 1 **tablespoon butter**, and **half of the Parmesan** until smooth. Season to taste.



5. Finish & serve

Return pot with **pasta** to low heat. Add **lemon sauce** along with **chicken and any resting juices**, tossing to coat. Slowly stir in **reserved pasta water** until a glossy **sauce** coats pasta (you may not use all the water).

Top **lemony chicken and linguine** with **remaining Parmesan** before serving. Enjoy!



6. Carbo-load!

Is there such a thing as too many carbs? Not in our book. Toast up some crusty bread and serve it alongside to soak up the lemony sauce.