

DINNERLY



Upgrade to Double Chicken

Saucy Skillet Chicken with Broccoli



30-40min



2 Servings

| This version of the recipe is customized with double the chicken.

WHAT WE SEND

- 1 pkt turkey broth concentrate
- 2 (1 oz) cream cheese ¹
- 1 pkt fried garlic
- ¼ oz smoked paprika
- 2 (½ lb) pkgs chicken breast strips
- 6 oz egg noodles ^{3,2}
- ½ lb broccoli

WHAT YOU NEED

- kosher salt & ground pepper
- butter ¹
- neutral oil
- all-purpose flour ²

TOOLS

- large saucepan
- medium skillet

ALLERGENS

Milk (1), Wheat (2), Egg (3). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

NUTRITION PER SERVING

Calories 970kcal, Fat 47g, Carbs 80g, Protein 70g



1. Prep ingredients

Bring a large saucepan of **salted water** to a boil. Trim ends from **broccoli**; cut crowns into 1-inch florets.

In a liquid measuring cup, whisk to combine **1½ cups water, broth concentrate, all of the cream cheese, ¾ teaspoon paprika, and 1 teaspoon fried garlic**, (mixture will be lumpy); set aside for step 4.



4. Make sauce

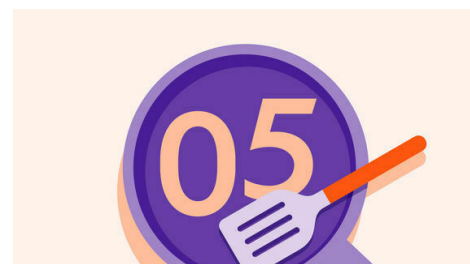
Melt **2 tablespoons butter** in same skillet over medium-high. Whisk in **1½ tablespoons flour** until smooth, about 30 seconds. Slowly whisk in **broth mixture**; cook, whisking, until **cream cheese** is melted and sauce is thick enough to coat back of a spoon, 3–4 minutes. Season to taste with **salt and pepper**.



2. Cook noodles

Pat **chicken** dry and cut into 1-inch pieces; sprinkle with **1 teaspoon paprika** and a **pinch of salt**.

Add **noodles** to saucepan with boiling **salted water**; cook, stirring occasionally to avoid clumping, until al dente, 5–6 minutes. Drain noodles, then return to saucepan off heat and toss with **1 tablespoon butter** to prevent sticking; cover to keep warm.



5. Finish & serve

Pour **sauce** over **noodles, broccoli, and chicken** in saucepan, stirring to coat. Season to taste with **salt and pepper**.

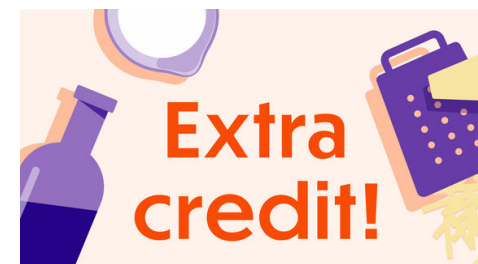
Spoon **saucy chicken and noodles** into bowls and serve with a **pinch of paprika** sprinkled over top. Enjoy!



3. Sauté broccoli & chicken

Heat **½ tablespoon oil** in a medium skillet over medium-high. Add **broccoli** and **2 tablespoons water**. Cover; cook until tender and browned in spots, 2–3 minutes. Transfer to saucepan with **noodles**.

Heat **1 tablespoon oil** in same skillet. Add **chicken**; cook, undisturbed, until browned underneath, 3 minutes. Stir and cook until cooked through, 2 minutes. Transfer to same saucepan.



6. Did you know?

In 2020, as a part of our carbon offsetting efforts, we completed an afforestation project in Uruguay, which planted 44,000 new trees to help fight climate change.