



Martha's Classic Lemon Chicken Pasta

with Spinach & Parmesan



ca. 20min



2 Servings

If you want an easy, satisfying weeknight pasta, do it Martha's way. We cook the chicken breasts first, then let them soak in a lemony post marinade so they stay juicy and tender. Mascarpone and Parmesan make a creamy sauce that blankets the pasta and wilted spinach. Plate it all together, grab your favorite fork, and twirl away.

What we send

- 1 lemon
- ¾ oz Parmesan ⁷
- ¼ oz Tuscan spice blend
- 12 oz pkg boneless, skinless chicken breasts
- 3 oz baby spinach
- 6 oz spaghetti ¹
- 3 oz mascarpone ⁷

What you need

- olive oil
- kosher salt & ground pepper

Tools

- large saucepan
- microplane or grater
- medium 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 910kcal, Fat 49g, Carbs 67g, Protein 58g



1. Prep ingredients

Bring a large saucepan of **salted water** to a boil.

Zest **all of the lemon** and squeeze **3 teaspoons juice**, keeping separate.

Finely grate **Parmesan**.



2. Make post marinade

In a large bowl, whisk to combine **2 tablespoons olive oil**, **2 teaspoons Tuscan spice blend**, and **2 teaspoons of the lemon juice**.



3. Cook chicken

Pat **chicken** dry and season to taste with **salt** and **pepper**.

Heat **1 tablespoons oil** in a medium skillet over medium-high. Add chicken and cook until cooked though and browned, about 4 minutes per side. Transfer to bowl with **marinade** and toss to coat. Set aside.



4. Cook pasta

Meanwhile, place **spinach** in a colander.

Add **pasta** to saucepan with boiling **salted water** and cook, stirring often to prevent sticking, until al dente, 8-10 minutes. Reserve **½ cup cooking water**, then drain pasta over spinach to wilt.



5. Build sauce

Heat **⅓ cup of the cooking water** in same saucepan over medium-high until simmering. Add **mascarpone** and cook, stirring, until melted. Add **lemon zest**, **remaining juice**, and **all but 2 tablespoons of the Parmesan**. Stir until cheese is melted. Season to taste with **salt** and **pepper**; add more lemon juice, if desired.



6. Finish & serve

Add **pasta** and **spinach** to **sauce** and toss to coat; thin with **more cooking water**, if desired. Thinly slice **chicken**.

Serve **chicken** over **pasta** with **any remaining marinade** spooned over top. Garnish with **remaining Parmesan**. Enjoy!