

# DINNERLY



## No Chop! Creamy Double Chicken Pasta Bake

with Spinach & Crispy Breadcrumbs

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



20-30min



2 Servings

## WHAT WE SEND

- 6 oz cavatappi <sup>1</sup>
- 3 oz baby spinach
- 1 oz panko <sup>1</sup>
- 2 (½ lb) pkgs chicken breast strips
- ¼ oz granulated garlic
- 2 pkts chicken broth concentrate
- 2 (1 oz) cream cheese <sup>7</sup>

## WHAT YOU NEED

- kosher salt & ground pepper
- butter <sup>7</sup>
- olive oil
- all-purpose flour <sup>1</sup>

## TOOLS

- medium pot
- microwave
- medium ovenproof skillet

## COOKING TIP

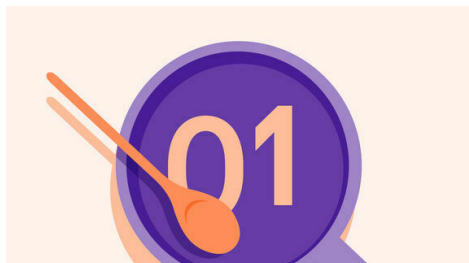
If you don't have a microwave, melt the butter in a saucepan on the stovetop instead in step 1.

## ALLERGENS

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

## NUTRITION PER SERVING

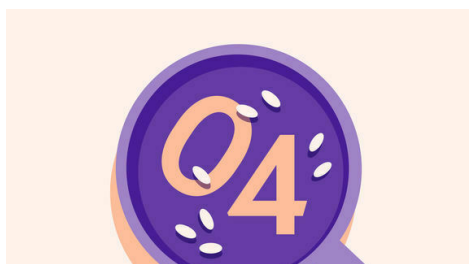
Calories 940kcal, Fat 42g, Carbs 86g, Protein 69g



### 1. Prep ingredients

Bring a medium pot of **salted water** to a boil over high. Add **pasta**; cook, stirring occasionally to prevent sticking, until al dente, about 8 minutes. Place **spinach** in colander and drain pasta over to wilt; set aside for step 4.

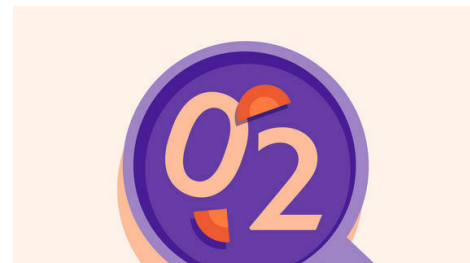
In a medium microwave-safe bowl, microwave **2 tablespoons butter** until melted. Add **panko**; stir to combine (see cooking tip!). Set aside for step 4.



### 4. Broil & serve

To skillet with **sauce**, stir in **chicken**, **spinach**, and **pasta** until warm and evenly coated in sauce. Season to taste with **salt** and **pepper**. Evenly top with **panko mixture**.

Before serving, broil **chicken and spinach pasta bake** on top oven rack until **panko** is golden-brown and crisp, and **sauce** is bubbling, 2–3 minutes (watch closely as broilers vary). Enjoy!



### 2. Cook chicken

Preheat broiler with a rack in the top position.

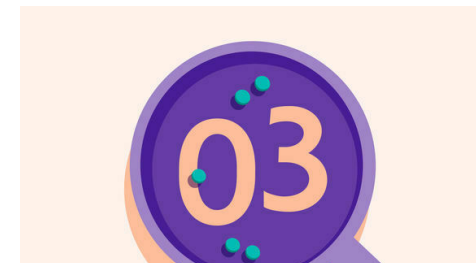
Heat **1 tablespoon oil** in a medium ovenproof skillet over high. Working in batches, add **chicken** and cook, stirring occasionally, until chicken is browned and cooked through, 3–4 minutes.

Return all of the chicken to skillet; stir in **½ teaspoon granulated garlic** and season with **salt** and **pepper**. Transfer to a plate.



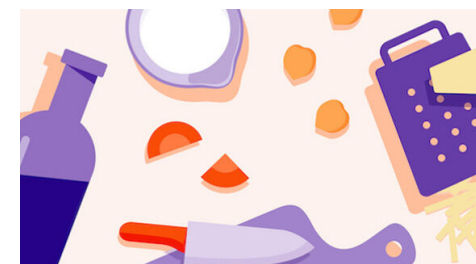
### 5. ...

What were you expecting, more steps?



### 3. Cook sauce

To same skillet, add **all of the chicken broth concentrate** and **cream cheese**, **1½ cups water**, **1½ tablespoons flour**, **1 teaspoon pepper**, and **½ teaspoon salt**; bring to a boil, stirring and scraping up any browned bits from the bottom. Reduce to a simmer over medium heat, whisking, until sauce is slightly thickened and coats the back of a spoon, about 2–3 minutes.



### 6. ...

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