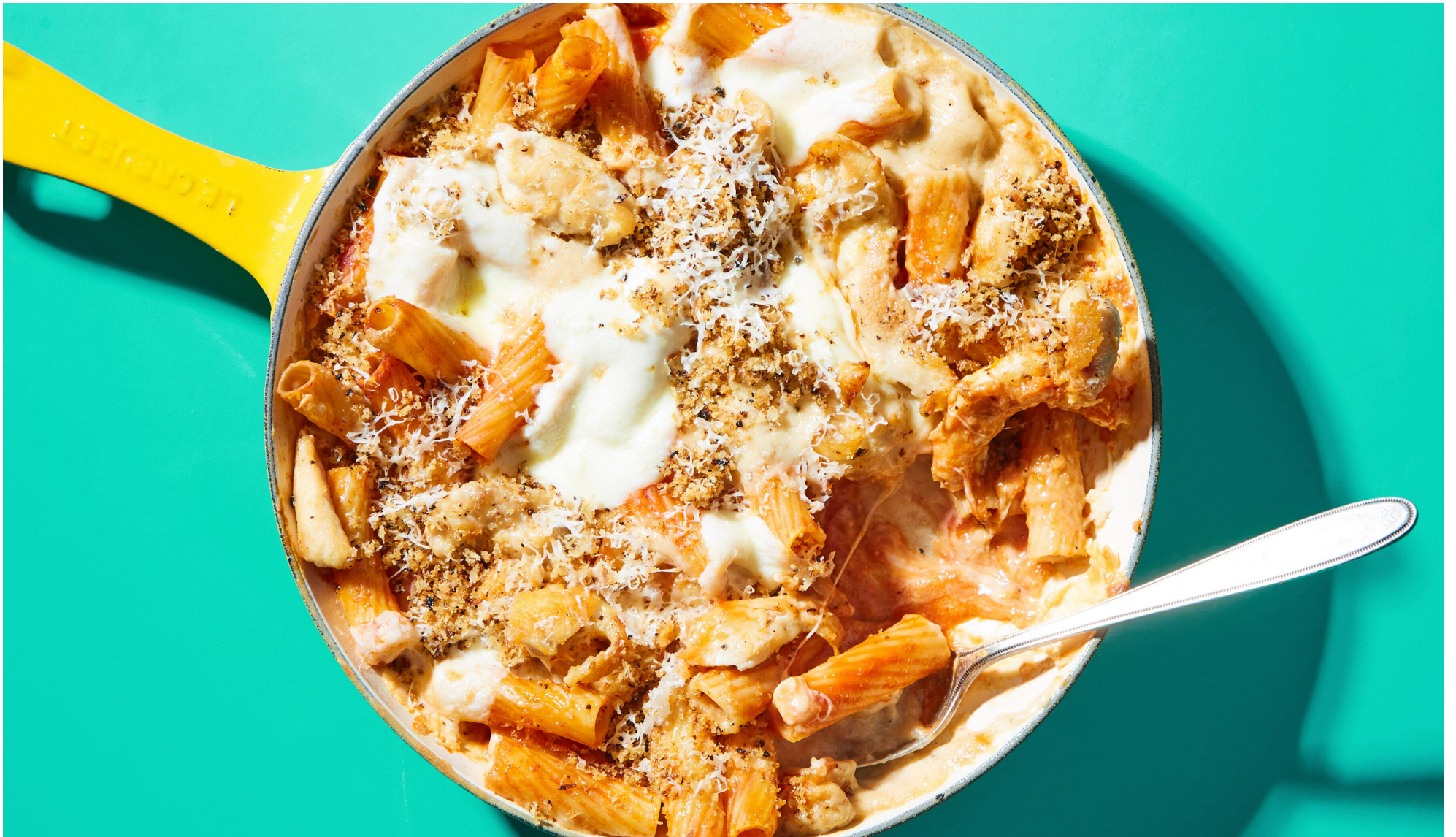


DINNERLY



Chicken Parm Pasta Bake with Toasted Garlicky Panko



1h



2 Servings

When chicken parm and pasta came together in one skillet, everything changed (for the better). We mix up tender chicken breast strips, rigatoni, mozzarella, and marinara before we sprinkle it with Parmesan breadcrumbs and dollop a creamy bechamel sauce over top. Go ahead and give yourself permission to devour it in one sitting. We've got you covered!

WHAT WE SEND

- ¾ oz Parmesan ¹
- 3¾ oz mozzarella ¹
- 6 oz rigatoni ²
- ½ lb pkg chicken breast strips
- ¼ oz granulated garlic
- ½ lb marinara sauce
- 1 oz panko ²

WHAT YOU NEED

- kosher salt & ground pepper
- olive oil
- butter ¹
- all-purpose flour ²
- 1 cup milk ¹

TOOLS

- microplane or grater
- large saucepan
- medium ovenproof skillet

ALLERGENS

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

NUTRITION PER SERVING

Calories 1150kcal, Fat 56g, Carbs 100g, Protein 61g



1. Prep cheese & cook pasta

Preheat oven to 425°F with a rack in the upper third. Finely grate **Parmesan**. Cut or tear **mozzarella** into ¼-inch pieces.

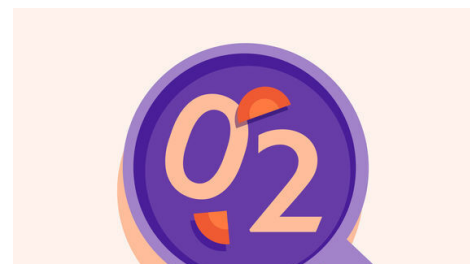
Bring a large saucepan of **salted water** to a boil. Add **pasta**; cook, stirring occasionally, until nearly al dente but still has some bite in the middle, 6–7 minutes. Reserve ¼ cup **cooking water** and drain. Reserve saucepan.



4. Assemble skillet

In reserved skillet, mix to combine **pasta**, **chicken**, **mozzarella**, **marinara**, and **reserved cooking water**; season to taste with **salt** and **pepper**. Dollop **bechamel** over top.

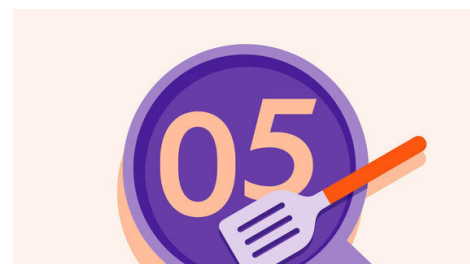
In a small bowl, toss to combine **panko** with **2 tablespoons oil**. Stir in **remaining Parmesan** and ½ **teaspoon granulated garlic**; sprinkle over pasta.



2. Cook chicken

Pat **chicken** dry; season with **a pinch each of salt and pepper**.

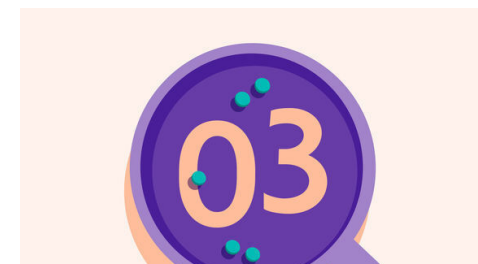
Heat **1 tablespoon oil** in a medium ovenproof skillet over medium-high. Add chicken in a single layer and cook, undisturbed, until browned on the bottom, about 3 minutes. Stir and cook until cooked through, about 2 minutes more. Transfer to a plate; reserve skillet.



5. Bake & serve

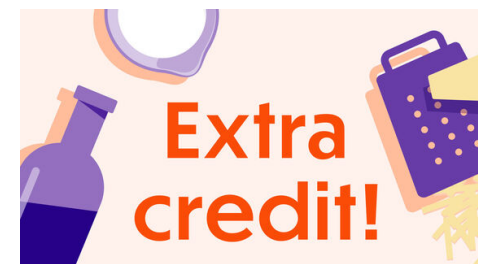
Bake on center oven rack until top is golden-brown and sauce is bubbly, 30–35 minutes.

Let **chicken parm baked ziti** cool for 10 minutes before serving. Enjoy!



3. Cook bechamel

In reserved saucepan, melt **2 tablespoons butter** over medium heat. Add **1½ tablespoons flour**; cook, whisking, 1 minute. Slowly whisk in **1 cup milk** to remove lumps. Bring to a boil over high heat, then simmer over medium-low, 2–3 minutes (sauce should have texture of cream). Whisk in **half of the Parmesan** and **1 teaspoon granulated garlic**; season with **salt** and **pepper**.



6. Check us out!

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