

DINNERLY



Creamy Chicken Alfredo with Penne



20-30min



2 Servings

While we can't turn our boxes into bottomless breadstick baskets (although...it would be pretty cool if we could), we can offer you a creamy Alfredo pasta with succulent chicken that is reminiscent of your fave Italian restaurant. We've got you covered!

WHAT WE SEND

- 2 (1 oz) cream cheese ¹
- ¼ oz fresh parsley
- 6 oz penne ²
- 10 oz pkg boneless, skinless chicken breast
- ¼ oz steak seasoning
- ¾ oz Parmesan ¹

WHAT YOU NEED

- kosher salt & ground pepper
- olive oil
- garlic

TOOLS

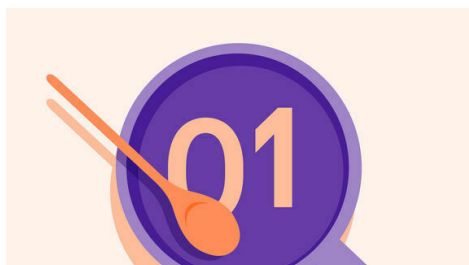
- microplane or grater
- medium saucepan
- medium skillet

ALLERGENS

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

NUTRITION PER SERVING

Calories 610kcal, Fat 20g, Carbs 66g, Protein 42g

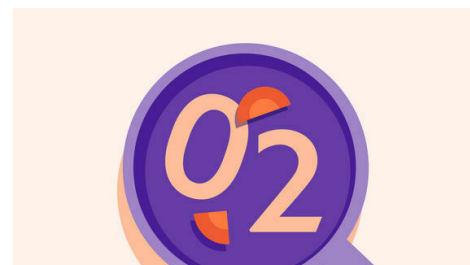


1. Prep ingredients

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

Finely chop 2 **teaspoons garlic**. Roughly chop **parsley leaves and stems** together. Finely grate **Parmesan**, if necessary.

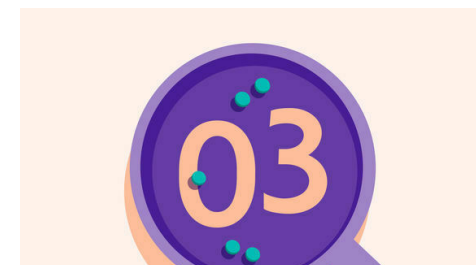
In a medium bowl, whisk to combine **cream cheese, chopped garlic, ½ cup water, a pinch of salt**, and **several grinds of pepper** (it's ok if sauce is lumpy).



2. Boil pasta

Add **penne** to boiling water and cook, stirring to prevent clumping, until al dente, 8-10 minutes.

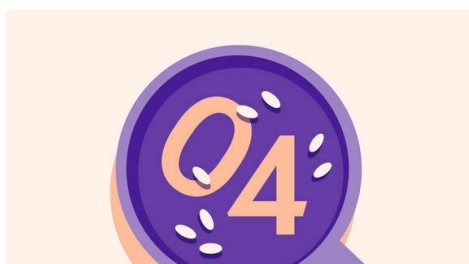
Drain pasta, then return to saucepan off the heat.



3. Cook chicken

Pat **chicken** dry, then season all over with **steak seasoning**.

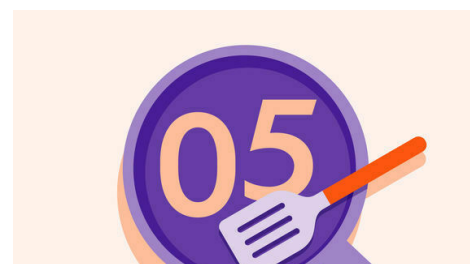
Heat 1 **tablespoon oil** in a medium skillet over medium-high. Add **chicken** and cook until golden brown and cooked through, 3-4 minutes per side. Transfer to a cutting board.



4. Toss pasta & sauce

Add **cream cheese mixture** to saucepan with **pasta**; heat over medium-high.

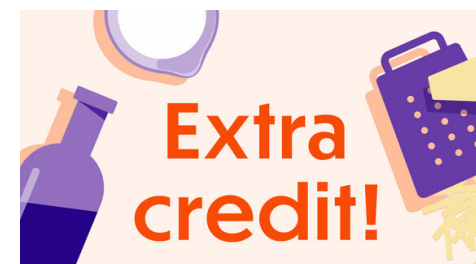
Add **half of the Parmesan** in large handfuls to prevent clumping. Toss pasta in **sauce** until slightly thickened and pasta is well coated, 1-2 minutes.



5. Finish & serve

Stir **parsley** into saucepan with **pasta** and season to taste with **salt** and **pepper**.

Serve **creamy Alfredo** topped with **chicken**. Sprinkle **remaining Parmesan** sprinkled over top. Enjoy!



6. Peas please!

Stir in some peas with the pasta and sauce in step 4.