

## Lemony Chicken Scampi

with Baby Spinach & Linguine



20-30min



2 Servings

Scampi dishes are traditionally made with fish, but a buttery-garlicky sauce tastes great on any protein, especially tender pieces of chicken thighs. Adding freshly squeezed lemon juice cuts the richness of the dish by adding a bright citrus note—a perfect sauce for coating al dente linguine.

## What we send

- cubed chicken thighs
- garlic
- chicken broth concentrate
- lemon
- baby spinach
- 1
- ¾ oz Parmesan <sup>7</sup>
- ½ oz fresh parsley

## What you need

- butter <sup>7</sup>
- kosher salt & ground pepper
- olive oil

## Tools

- colander
- large pot
- 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 960kcal, Fat 42g, Carbs 93g, Protein 46g



### 1. Cook linguine

Bring a large pot of **salted water** to a boil. Add **linguine** and cook, stirring to prevent clumping, until al dente, 8-9 minutes. Reserve **1 cup cooking water**, then drain linguine.



### 2. Marinate chicken

Peel and finely chop **4 teaspoons garlic**. Finely grate **1 teaspoon lemon zest**, then squeeze **2 tablespoons lemon juice**, keeping separate. Pat **chicken** dry. In a medium bowl, combine chicken, lemon zest, 1 tablespoon of the lemon juice, 2 teaspoons of the garlic, **2 tablespoons oil**, **1 teaspoon salt**, and **¼ teaspoon pepper**. Let marinate until step 5.



### 3. Prep ingredients

Finely grate **Parmesan**. Pick **parsley leaves** from stems, then finely chop leaves, discarding stems.



### 4. Sauté spinach

Heat **2 teaspoons oil** in a medium skillet over medium-high. Add **remaining garlic** and cook until fragrant, about 30 seconds. Add **spinach** and season with **¼ teaspoon salt** and **a few grinds pepper**. Cook until just wilted, about 2 minutes. Transfer to a plate and cover to keep warm. Wipe out skillet.



### 5. Cook chicken

In a measuring cup, whisk together **broth concentrate**, **remaining lemon juice**, and **¾ cup of the pasta water**. In same skillet, heat **2 teaspoons oil** over medium-high. Add **chicken** and cook, turning once, until lightly browned and cooked through, 4-5 minutes. Transfer chicken to a bowl.



### 6. Finish sauce & serve

Add **broth mixture** and **2 tablespoons butter** to same skillet, stirring to melt. Add **linguine**, **chicken** and **any juices**, and **1 tablespoon of the remaining pasta water** at a time, stirring, until sauce reaches desired consistency. Serve **chicken and linguine** topped with **parsley** and **half of the Parmesan** with **sautéed spinach** and **remaining Parmesan** alongside. Enjoy!