

# DINNERLY



## Chicken Parm Pasta Bake with Toasted Breadcrumbs



30-40min



2 Servings

Dinner needs to be on the table ASAP. Do you A) Order take-out for the umpteenth time? Or B) Make this chicken Parm pasta bake? Personally, we'd choose B. This dish requires absolutely no prepwork—just cook the chicken, stir the sauce together, bake the pasta, and finish with crispy breadcrumbs. So put your knife away and enjoy your Dinnerly without the stress or mess! We've got you covered!



## WHAT WE SEND

- 10 oz pkg cubed chicken thighs
- 6 oz tomato paste
- ¼ oz granulated garlic
- ¼ oz Italian seasoning
- 2 (6 oz) pasta shells <sup>2</sup>
- 1 oz panko <sup>2</sup>
- ¾ oz Parmesan <sup>1</sup>

## WHAT YOU NEED

- kosher salt & ground pepper
- olive oil
- butter <sup>1</sup>

## TOOLS

- microplane or grater
- large ovenproof skillet
- rimmed baking sheet

## ALLERGENS

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

## NUTRITION PER SERVING

Calories 1300kcal, Fat 50g, Carbs 159g, Protein 60g



### 1. Cook chicken

Preheat oven to 400°F with a rack in upper third.

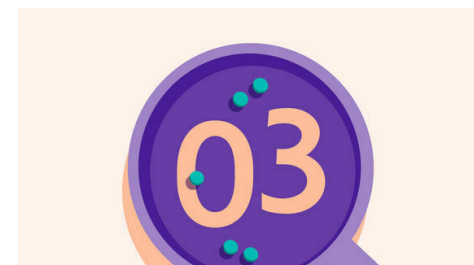
Finely grate **Parmesan**, if necessary.

Pat **chicken** dry, then season all over with **salt** and **pepper**. Heat **1 tablespoon oil** in a large ovenproof skillet over medium-high. Add **chicken**; cook, stirring occasionally, until well browned and cooked through, 5–7 minutes.



### 2. Make sauce

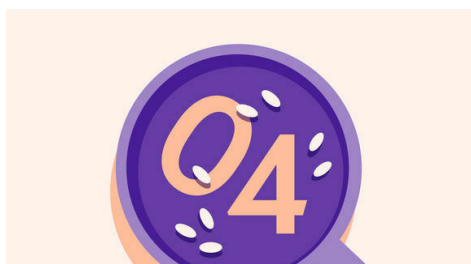
To skillet with **chicken**, stir in **tomato paste**; cook over medium-high heat until fragrant and brick red, 2–3 minutes. Add **4 cups water**, **½ teaspoon granulated garlic**, **2 teaspoons each of Italian seasoning and salt**, and **a few grinds of pepper**; bring to a simmer over high heat, scraping up any browned bits from bottom of skillet. Remove from heat.



### 3. Assemble & bake

To skillet with **sauce**, stir in **2 tablespoons butter** and **half of the Parmesan** until melted; season to taste. Stir in **all of the pasta**; cover and place skillet on a rimmed baking sheet (to catch any spills).

Bake on upper oven rack until pasta is almost al dente, 10 minutes. Uncover and continue to bake until pasta is tender and sauce is slightly thickened, about 10 minutes more.



### 4. Finish & serve

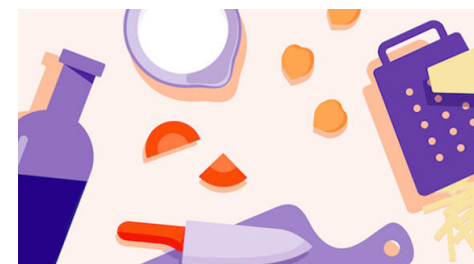
Switch oven to broil. Sprinkle **panko** evenly over **pasta**; broil on upper oven rack until panko is toasted in spots, 1–3 minutes (watch closely as broilers vary). Remove from oven and let sit for 5 minutes (sauce will thicken).

Serve **chicken Parm pasta bake** with **remaining Parmesan** sprinkled over top. Enjoy!



### 5. ...

What were you expecting, more steps?



### 6. ...

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