

DINNERLY



Chicken Alfredo with Broccoli



under 20min



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 Alfredo? Personally, we'd choose B. This dish requires absolutely no prepwork—just boil the pasta and broccoli, cook the chicken, add Alfredo sauce, and add Parm over top. So put your knife away and enjoy your Dinnerly without the stress or mess! We've got you covered!

WHAT WE SEND

- ½ lb broccoli
- 6 oz spaghetti ¹
- ½ lb pkg chicken breast strips
- 10 oz Alfredo sauce ²
- ¾ oz Parmesan ²

WHAT YOU NEED

- kosher salt & ground pepper
- neutral oil

TOOLS

- medium pot
- medium skillet
- microplane or grater

ALLERGENS

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

NUTRITION PER SERVING

Calories 800kcal, Fat 36g, Carbs 80g, Protein 47g



1. Cook pasta & broccoli

Bring a medium pot of **salted water** to a boil. Tear **broccoli** into 1-inch florets, if necessary.

Add **pasta** to boiling water and cook, stirring occasionally to prevent clumping, 7 minutes. Add broccoli; cook until pasta is al dente and broccoli is bright green and tender, 2–3 minutes more. Drain well; set aside off heat until step 3.



2. Cook chicken

While **pasta** cooks, pat **chicken** dry; season with **salt** and **pepper**.

Heat **1 tablespoon oil** in a medium 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, 1–2 minutes more.



3. Add sauce & serve

To skillet with **chicken**, add **Alfredo sauce**; bring to a boil over high heat. Add **pasta and broccoli**; cook, stirring and tossing frequently, until sauce just coats pasta. Season to taste with **salt** and **pepper**.

Serve **chicken Alfredo** with **Parmesan** sprinkled over top (grate if necessary). Enjoy!



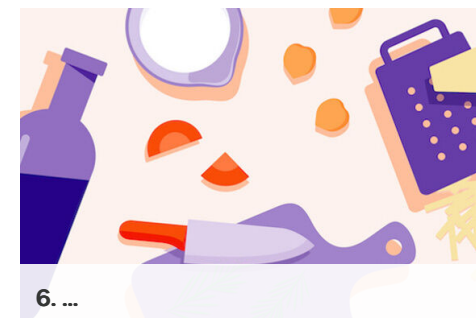
4. ...

What were you expecting, more steps?



5. ...

You're not gonna find them here!



6. ...

Kick back, relax, and enjoy your Dinnerly!