

# DINNERLY



## Chicken Scampi with Spaghetti & Broccoli



20-30min



2 Servings

This dreamy dish is the vacay we wish we were on right now, but served up on a plate. It's elegant. It's decadent. It's cheesy. It's bright with pops of lemon. It's got tender chicken. All wound up in al dente spaghetti. We've got you covered!

## WHAT WE SEND

- 1 lemon
- ¼ oz granulated garlic
- ½ lb broccoli
- 6 oz spaghetti <sup>1</sup>
- ¾ oz Parmesan <sup>7</sup>
- ½ lb pkg chicken breast strips

## WHAT YOU NEED

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

## TOOLS

- large pot
- microplane or grater
- 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 700kcal, Fat 30g, Carbs 73g, Protein 44g



### 1. Prep ingredients

Bring a large pot of **salted water** to a boil. Finely grate ½ **teaspoon lemon zest** and squeeze **1 tablespoon juice** into a small bowl; add a **pinch of granulated garlic** and set aside until step 4. Cut any remaining lemon into wedges.

Cut **broccoli** into 1-inch florets, if necessary. Finely grate **Parmesan**, if necessary. Pat **chicken** dry; season with **salt** and **pepper**.



### 2. Cook pasta

Add **pasta** to pot with boiling **salted water**, stirring to prevent sticking, until al dente, about 8 minutes. Reserve **1 cup cooking water**, then drain pasta.



### 3. Sauté broccoli

While **pasta** cooks, heat **2 teaspoons oil** in a medium skillet over medium-high. Add **broccoli** and **3 tablespoons water**. Cover and cook until tender, about 3 minutes. Transfer broccoli to a plate. Wipe out skillet.



### 4. CHICKEN VARIATION

Melt **1 tablespoon butter** in same 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 plate with **broccoli**.

Melt **2 tablespoons butter** in same skillet, then add **lemon zest and juice** and **reserved cooking water**; bring to a boil.



### 5. Finish & serve

Reduce heat to medium. Add **broccoli**, **chicken**, and **pasta** to skillet, tossing to coat in **sauce**; cook until heated through, about 1 minute (sauce will be broth).

Serve **chicken scampi** topped with **some of the grated Parmesan**. Serve **remaining Parmesan** on the side, with **any lemon wedges** for squeezing over top. Enjoy!



### 6. Take it to the next level

We love to drink wine. And, to put it in our food too! Add a splash of white wine to the pan sauce along with the lemon juice and zest in step 4. It'll really amp up the coastal Italian vibes. Even better, sop up any leftover sauce with some crusty bread.