



## Martha's Best Chicken al Limone

over Linguine with Sautéed Spinach



20-30min



2 Servings

Limone dishes call to mind a bright, sunny Italian afternoon. In this version, garlic and lemon marinated chicken is both tenderized and flavored by the delightful duo, then seared to build flavor for the rest of the dish. We start the sauce with broth and by adding freshly squeezed lemon juice, which cuts the richness of the dish by adding a bright citrus note—perfect for coating al dente linguine.



## What we send

- 6 oz linguine <sup>1</sup>
- garlic
- 1 lemon
- 10 oz pkg chicken breast strips
- ¼ oz fresh parsley
- ¾ oz Parmesan <sup>7</sup>
- 5 oz baby spinach
- 1 pkt chicken broth concentrate

## 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 840kcal, Fat 42g, Carbs 69g, Protein 50g



### 1. Cook linguine

Fill a large pot with **salted water** and bring to a boil.

Add **linguine** to boiling water and cook, stirring to prevent sticking, until al dente, 8-9 minutes. Reserve **1 cup cooking water**, then drain pasta.



### 2. Marinate chicken

Finely chop **4 teaspoons garlic**. Finely grate **1 teaspoon lemon zest** into a medium bowl. Squeeze **2 tablespoons lemon juice** into a small bowl. Pat **chicken** dry.

To bowl with lemon zest, add **chicken, 1 tablespoon of the lemon juice, 2 teaspoons of the garlic, 2 tablespoons oil, 1 teaspoon salt**, and **¼ teaspoon pepper**; toss to coat chicken. Set aside to marinate until step 5.



### 3. Prep parsley & Parmesan

Pick and finely chop **parsley leaves**; discard stems. Finely grate **Parmesan**.



### 4. Sauté spinach

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



### 5. Cook chicken

In a liquid measuring cup, whisk to combine **broth concentrate, remaining lemon juice**, and **¾ cup of the cooking water**.

In same skillet, heat **2 teaspoons oil** over medium-high. Add **chicken** and cook, turning once, until lightly browned and cooked through, 2-3 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 cooking 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!