

# DINNERLY



## Chicken Piccata with Lemony Pasta & Spinach



20-30min



2 Servings

If it ain't broke, don't fix it! Classic chicken piccata, with all of its lemony, briny goodness, is already pretty perfect if you ask us. All we did is add a nutritious dose of spinach and chewy noodles. Stick a candle in that empty bottle of Chianti and break out the red checkered tablecloth—it's Italian night at your dinner table! We've got you covered!

### WHAT WE SEND

- 6 oz gemelli <sup>1</sup>
- 1 lemon
- 10 oz pkg boneless, skinless chicken breast
- 1 oz capers <sup>17</sup>
- ¼ oz Tuscan spice blend
- 5 oz baby spinach

### WHAT YOU NEED

- kosher salt & ground pepper
- ¼ cup all-purpose flour <sup>1</sup>
- olive oil
- butter <sup>7</sup>

### TOOLS

- medium pot
- microplane or grater
- medium skillet

### ALLERGENS

Wheat (1), Milk (7), Sulphites (17). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

### NUTRITION PER SERVING

Calories 850kcal, Fat 43g, Carbs 79g, Protein 41g



#### 1. Prep ingredients

Bring a medium pot of **salted water** to a boil. Add **pasta** and cook until al dente, stirring often to prevent sticking, 10–12 minutes. Reserve **1 cup cooking water**, then drain pasta.

Meanwhile, finely grate **all of the lemon zest** and squeeze **1 tablespoon juice** into a small bowl.



#### 2. Cook chicken

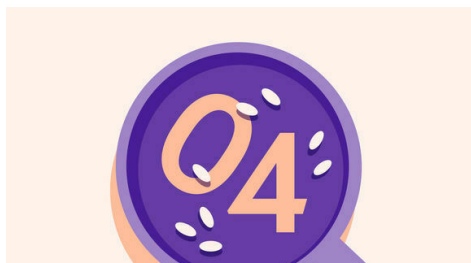
Pat **chicken** dry, then pound to an even ½-inch thickness, if necessary; season all over with **salt** and **pepper**. Place **¼ cup flour** on a plate and dredge both sides of chicken, shaking off excess.

Heat **2 tablespoons oil** in a medium skillet over medium-high. Add chicken and cook until golden-brown and cooked through, 3–4 minutes per side. Transfer to a plate.



#### 3. Make sauce

To same skillet, add **capers**, **lemon zest and juice**, **1 teaspoon Tuscan spice blend**, and **½ cup reserved cooking water**. Reduce heat to medium-low and simmer until sauce is slightly reduced, about 3 minutes.



#### 4. Sauce chicken & pasta

Return **chicken and any resting juices** to **skillet**. Turn and simmer until coated in sauce, 1–2 minutes. Transfer chicken to plates.

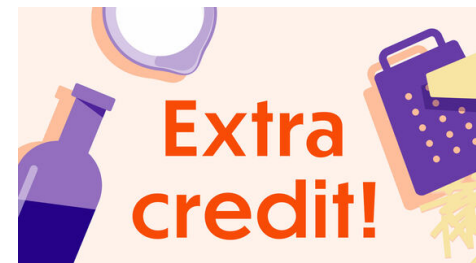
To **sauce** in skillet, add **pasta**, **remaining reserved cooking water**, and **1 tablespoon each of butter and oil**. Cook over medium heat, tossing, until sauce is thickened and coats pasta. Season to taste with **salt** and **pepper**.



#### 5. Cook spinach & serve

Remove skillet from heat, then stir in **spinach** until wilted; season to taste with **salt** and **pepper**.

Serve **chicken piccata** with **lemony pasta** alongside. Drizzle with **oil**, if desired. Enjoy!



#### 6. Take it to the next level

Make crusty garlic bread! Mash a few tablespoons of softened butter with 2–3 cloves of grated garlic. Grab a baguette or ciabatta, slice it down the middle, and slather it with garlic butter and a pinch of salt. Close the loaf, wrap in foil, and place it in a 350°F oven to toast as you cook!