



## Saucy Skillet Chicken with Broccoli & Egg Noodles



30-40min



2 Servings

Chicken and broccoli go together like peas in a pod. Especially these pre-cut chicken strips that cook faster than you can say “I love Dinnerly!” We even coated them in a silky cream cheese sauce so good we can guarantee you’ll be licking your plate clean. We’ve got you covered!

## WHAT WE SEND

- ½ lb broccoli
- 1 pkt turkey broth concentrate
- 2 (1 oz) cream cheese <sup>2</sup>
- ¼ oz granulated garlic
- ¼ oz smoked paprika
- 6 oz egg noodles <sup>1,3</sup>
- ½ lb pkg chicken breast strips

## WHAT YOU NEED

- kosher salt & ground pepper
- butter <sup>2</sup>
- neutral oil
- all-purpose flour <sup>3</sup>

## TOOLS

- large saucepan
- medium skillet

## ALLERGENS

Egg (1), Milk (2), Wheat (3). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

## NUTRITION PER SERVING

Calories 860kcal, Fat 44g, Carbs 80g, Protein 44g



### 1. Prep ingredients

Bring a large saucepan of **salted water** to a boil.

Cut **broccoli** into 1-inch florets, if necessary.

In a liquid measuring cup, whisk to combine **1½ cups water, broth concentrate, all of the cream cheese, ¾ teaspoon paprika, and ¼ teaspoon granulated garlic** (mixture will be lumpy). Set aside for step 4.



### 2. Cook noodles

Pat **chicken** dry and cut into 1-inch pieces; sprinkle with **1 teaspoon paprika** and a **pinch of salt**.

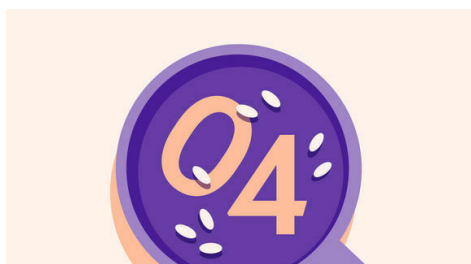
Add **noodles** to saucepan with boiling **salted water**; cook, stirring occasionally to avoid clumping, until al dente, 5–6 minutes. Drain noodles, then return to saucepan off heat and toss with **1 tablespoon butter** to prevent sticking; cover to keep warm.



### 3. Sauté broccoli & chicken

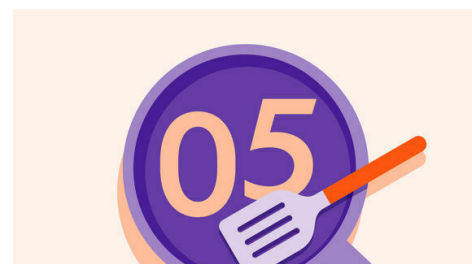
Heat **½ tablespoon oil** in a medium skillet over medium-high. Add **broccoli** and **2 tablespoons water**. Cover; cook until tender and browned in spots, 2–3 minutes. Transfer to saucepan with **noodles**.

Heat **1 tablespoon oil** in same skillet. Add **chicken**; cook, undisturbed, until browned underneath, 3 minutes. Stir and cook until cooked through, 2 minutes. Transfer to same saucepan.



### 4. Make sauce

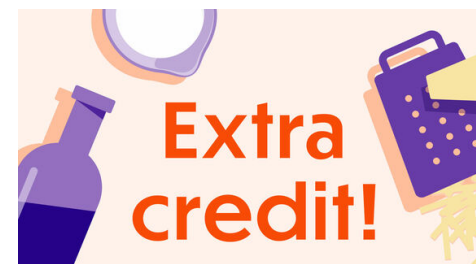
Melt **2 tablespoons butter** in same skillet over medium-high. Whisk in **1½ tablespoons flour** until smooth, about 30 seconds. Slowly whisk in **broth mixture**; cook, whisking, until **cream cheese** is melted and sauce is thick enough to coat back of a spoon, 3–4 minutes. Season to taste with **salt** and **pepper**.



### 5. Finish & serve

Pour **sauce** over **noodles, broccoli, and chicken** in saucepan, stirring to coat. Season to taste with **salt** and **pepper**.

Serve **saucy chicken and noodles** with a **pinch of paprika** sprinkled over top. Enjoy!



### 6. Rate your plate!

When you rate your meals we can give you more of the flavors you love. Tell us what you thought of this recipe on the app or website.