

DINNERLY



Chicken a la King over Egg Noodles



20-30min



2 Servings

Who knew that eating like a king could be so easy? Dinnerly, that's who. Pile up your plate with creamy chicken, mushrooms, peas, and roasted red peppers on a bed of buttery egg noodles. You'll be feeling like royalty in no time. We've got you covered!

WHAT WE SEND

- 4 oz mushrooms
- 4 oz roasted red peppers
- 6 oz egg noodles ^{1,3}
- ½ lb pkg chicken breast strips
- ¼ oz granulated garlic
- 1 pkt chicken broth concentrate
- 2½ oz peas

WHAT YOU NEED

- kosher salt & ground pepper
- olive oil
- butter ²
- all-purpose flour ³
- 1 cup milk ²

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 810kcal, Fat 38g, Carbs 81g, Protein 46g

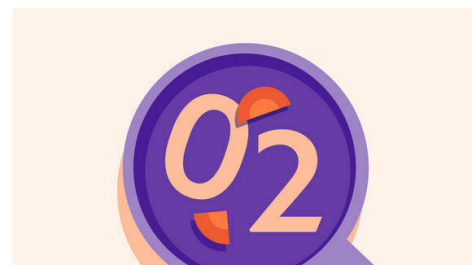


1. Prep veggies

Bring a large saucepan of **salted water** to a boil over high heat.

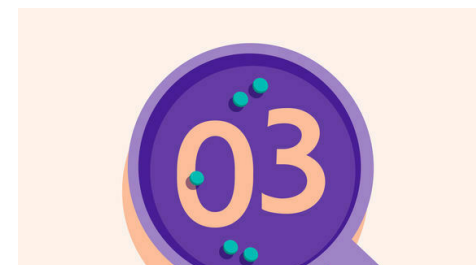
Trim stem ends from **mushrooms**, then cut caps into ½-inch thick slices.

Tear or cut **roasted red peppers** into bite-sized strips, if necessary; reserve for step 5.



2. Cook mushrooms

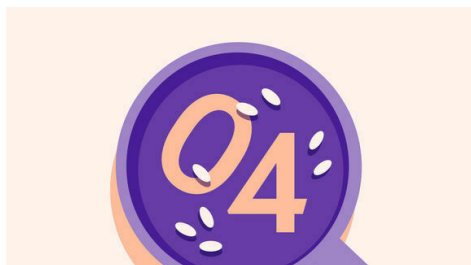
Heat **1 tablespoon oil** in a medium skillet over medium-high. Add **mushrooms** and cook, stirring occasionally, until browned and tender, 4–6 minutes. Transfer to a bowl and set aside until step 4; reserve skillet.



3. Cook noodles

While **mushrooms** cook, add **noodles** to saucepan with boiling **salted water**; cook, stirring occasionally to prevent clumping, until al dente, 6–8 minutes. Drain and return to saucepan off heat with **1 tablespoon butter**. Cover to keep warm until ready to serve.

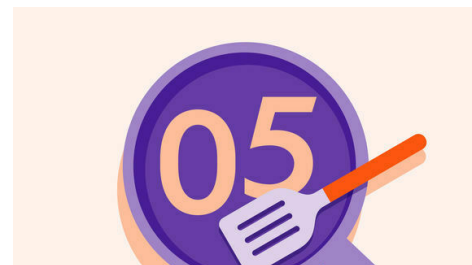
Pat **chicken** dry; season all over with **salt** and **pepper**.



4. Cook chicken, start sauce

Heat **1 tablespoon oil** in reserved skillet over medium-high. Add **chicken** and cook until well browned, flipping halfway through cooking time, 3–5 minutes. Transfer to bowl with **mushrooms**.

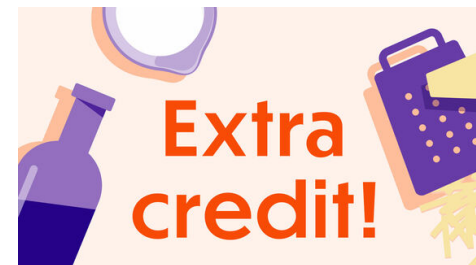
To same skillet, add **¼ teaspoon granulated garlic**, **1 tablespoon butter**, and **4 teaspoons flour**; cook, stirring, until fragrant, about 30 seconds.



5. Finish pan sauce & serve

To skillet with **flour mixture**, stir in **1 cup milk** and bring to a simmer. Cook, stirring, until thickened, 1–2 minutes. Add **broth concentrate**, **peas**, **chicken** and **mushrooms**, **peppers**, and **¼ teaspoon granulated garlic**. Cook, stirring, until heated through, 1–2 minutes. Season to taste.

Serve **noodles** topped with **chicken a la king**. Enjoy!



6. Make it cheesy!

Make this chicken a la king extra luxe by sprinkling freshly grated Parmesan over top.