

DINNERLY



Cheesy Ragù with Ready to Heat Chicken

with Pasta



20-30min



2 Servings

We're taking you on a journey to the hills of Tuscany with this chicken ragù. The best part? We're using ready to heat chicken so it's fork-tender and ready for your noodles. All you need to do is bring the sauce together and boil the pasta. It's quicker than a trip to Tuscany—and a whole lot cheaper. We've got you covered!

WHAT WE SEND

- 6 oz pasta shells ¹
- ½ lb pkg ready to heat chicken
- ¼ oz Italian seasoning
- 8 oz tomato sauce
- ¾ oz Parmesan ⁷

WHAT YOU NEED

- garlic
- kosher salt & ground pepper
- olive oil
- red wine vinegar (or white wine vinegar)
- butter ⁷

TOOLS

- large saucepan
- 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 650kcal, Fat 20g, Carbs 77g, Protein 43g



1. Cook pasta

Bring a large saucepan of **salted water** to a boil. Add **pasta** and cook, stirring occasionally to prevent sticking, until al dente, 8–9 minutes. Reserve **⅓ cup cooking water**, then drain, add pasta back to pot, and toss with **1 teaspoon oil** to prevent sticking. Cover to keep warm off heat.



2. Prep garlic & chicken

While **pasta** cooks, finely chop **1 teaspoon garlic**.

In a medium bowl, use two forks to pull apart **chicken** and shred into pieces. Stir in **1 teaspoon vinegar** and **½ teaspoon Italian seasoning**; season with **salt** and **pepper**.



3. Cook ragù sauce

Heat **1 tablespoon oil** in a medium skillet over medium-high. Add **garlic**; cook until fragrant, 30 seconds. Add **tomato sauce**, **reserved cooking water**, **1 tablespoon butter**, and **1¼ teaspoons Italian seasoning**; bring to a boil.



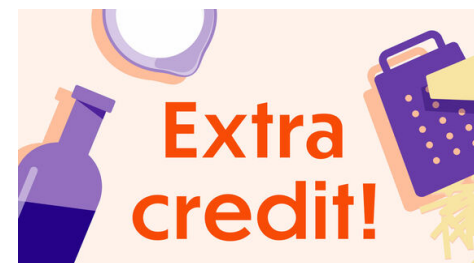
4. Cook chicken ragù

Add **chicken** to same skillet and reduce heat to medium-low; simmer until sauce thickens and chicken is warmed through, 2–3 minutes. Season to taste with **salt** and **pepper**.



5. Finish & serve

Spoon **pasta** onto plates. Top with **chicken ragù** and **some of the grated Parmesan**. Pass **remaining Parmesan** at the table. Enjoy!



6. Make it dairy-free!

Keep the butter and cheese out of the dish and it'll work just as well! A perfect way to make it a bit lighter and dairy free!