

# DINNERLY



## Lemony Chicken & Linguine with Parmesan



30-40min



2 Servings

Get your taste buds ready, because tonight we're comin' at you with the family-style dinner of your dreams: freshly grated Parmesan and lemon zest, quick-cooking chicken strips, and linguine. Prepare to unbutton those pants and get comfy on the couch. We've got you covered!



### WHAT WE SEND

- 6 oz linguine <sup>2</sup>
- 1 lemon
- ½ lb pkg chicken breast strips
- 1 pkt turkey broth concentrate
- ¾ oz Parmesan <sup>1</sup>
- ¼ oz Tuscan spice blend

### WHAT YOU NEED

- kosher salt & ground pepper
- 4 Tbsp butter <sup>1</sup>
- garlic
- all-purpose flour <sup>2</sup>
- olive oil

### TOOLS

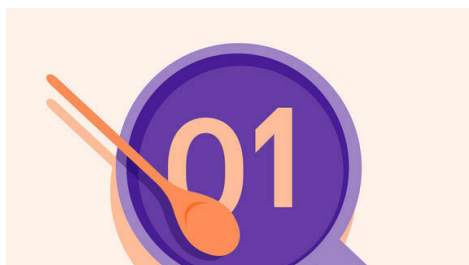
- large pot with a lid
- microplane or grater
- medium nonstick skillet

### ALLERGENS

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

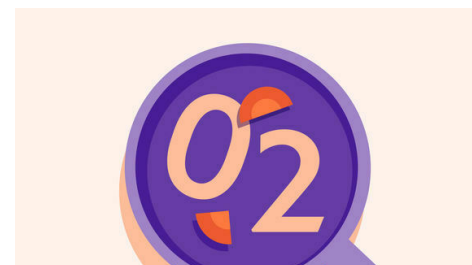
### NUTRITION PER SERVING

Calories 930kcal, Fat 53g, Carbs 77g, Protein 43g



#### 1. Cook pasta

Bring a large pot of **salted water** to a boil over high. Add **pasta** and cook, stirring to prevent clumping, until al dente, 8–10 minutes. Reserve ½ **cup pasta water**, then drain pasta and return to pot off heat. Toss with **1 tablespoon butter**; cover to keep warm until step 5.

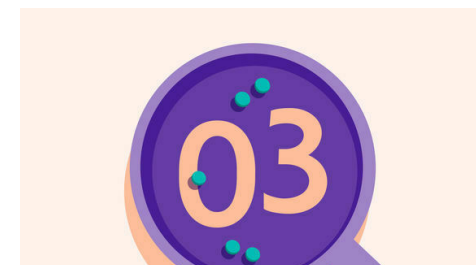


#### 2. Prep ingredients

While **pasta** cooks, finely chop **2 teaspoons garlic**. Finely grate **Parmesan**, if necessary.

Into a small bowl, finely grate **all of the lemon zest** and squeeze in **all of the juice**; set aside for step 4.

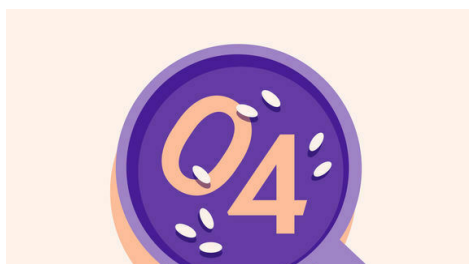
In a medium bowl, stir to combine **3 tablespoons flour**, **1 teaspoon Tuscan spice**, **½ teaspoon salt**, and **a few grinds of pepper**.



#### 3. Cook chicken

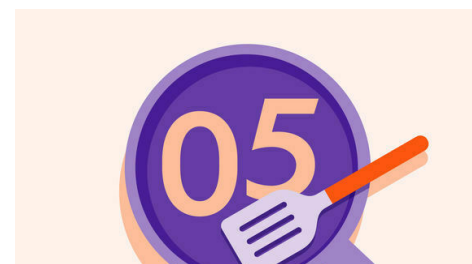
Pat **chicken** dry; cut into 1-inch pieces, if necessary. Add to bowl with **seasoned flour**; toss until evenly coated.

In a medium nonstick skillet, heat **3 tablespoons oil** over medium-high. Add chicken in a single layer; cook until browned and cooked through, 5–7 minutes, flipping halfway through cooking time. Transfer to a plate and set aside until step 5.



#### 4. Make lemon sauce

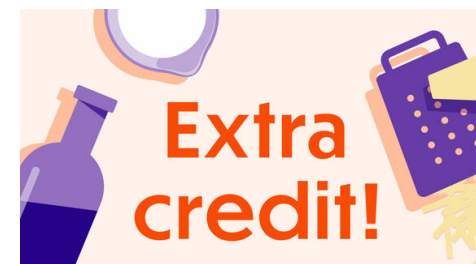
Melt **1 tablespoon butter** in same skillet over medium heat. Add **chopped garlic** and ¼ **teaspoon Tuscan spice**; cook until fragrant, about 1 minute. Add **1 cup water** and **broth concentrate**; bring to a boil until slightly thickened, 5–7 minutes. Reduce heat to low; whisk in **lemon zest and juice**, **2 tablespoons butter**, and **half of the Parmesan** until smooth. Season to taste.



#### 5. Finish & serve

Return pot with **pasta** to low heat. Add **lemon sauce** along with **chicken and any resting juices**, tossing to coat. Slowly stir in **reserved pasta water** until a glossy **sauce** coats pasta (you may not use all the water).




Top **lemony chicken and linguine** with **remaining Parmesan** before serving. Enjoy!



#### 6. Carbo-load!

Is there such a thing as too many carbs? Not in our book. Toast up some crusty bread and serve it alongside to soak up the lemony sauce.

Questions about the recipe? Cooking hotline: **888-267-2850** (Mon - Fri 9AM-9PM)

View the recipe online by visiting your account at [dinnerly.com](https://dinnerly.com)    **#dinnerly**