



Family Friendly Big Batch: Chicken Milanese

with Pesto, Pasta al Limone & Arugula Salad



30-40min



2 Servings

Not to brag but we may have outdone ourselves. We start with a pot of al dente spaghetti that comes alive thanks to a bright and creamy sauce of lemon zest and juice, mascarpone, and Parmesan. Ready to heat chicken cutlets crisp up in the oven to a perfect golden brown before they're finished with an herbaceous dollop of pesto. A simple arugula salad lightens up this hearty plate. (2p-plans serves 4; 4p-plan serves 8)

What we send

- 2 lemons
- garlic
- ½ oz fresh parsley
- 3 (¾ oz) Parmesan ⁷
- 6 oz grape tomatoes
- 5 oz arugula
- 2 (½ lb) pkgs ready to heat chicken cutlets ^{1,3,7}
- 2 (6 oz) spaghetti ¹
- 3 oz mascarpone ⁷
- 4 oz basil pesto ⁷

What you need

- kosher salt & ground pepper
- olive oil

Tools

- large pot
- microplane or grater
- nonstick cooking spray
- wire rack
- rimmed baking sheet

Cooking tip

If you don't have a wire rack, bake chicken directly on the baking sheet in step 3.

Allergens

Wheat (1), Egg (3), Milk (7). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 1040kcal, Fat 63g, Carbs 86g, Protein 39g



1. Prep ingredients

Preheat oven to 425°F with a rack in the center. Bring a large pot of **salted water** to a boil.

Zest **all of 1 lemon** and squeeze **¼ cup lemon juice**; cut **remaining lemon** into wedges. Finely chop **1 teaspoon garlic**.

Pick **parsley leaves** from stems and finely chop; discard stems. Finely grate **2 blocks Parmesan**.



4. Sauce pasta

Heat same pot over medium. Add **garlic, lemon zest, and 2 tablespoons oil**. Cook, stirring frequently, until fragrant, 1-2 minutes. Add **pasta, mascarpone, and 1 cup reserved cooking water**. Cook over high heat, stirring frequently with tongs, until pasta is coated in a glossy, creamy sauce, 1-2 minutes.



2. Prep salad

Shave **remaining Parmesan** with a vegetable peeler. Halve **tomatoes**.

In a large bowl, combine **arugula, tomatoes, and shaved Parmesan**. Refrigerate until ready to serve.



5. Finish pasta

Off heat, add **grated Parmesan, parsley, 3 tablespoons of the lemon juice, and 2 tablespoons oil**. Stir **pasta** rapidly until cheese is melted and **sauce** is thickened. If too thick, loosen with more **reserved cooking water**, as needed. Season to taste with **salt and pepper**.



3. Cook chicken & pasta

Spray **chicken** on both sides with nonstick cooking spray; place on a wire rack set in a rimmed baking sheet. Bake on center oven rack until crisp and warmed through, flipping halfway through, 10-15 minutes.

Add **pasta** to pot with boiling **salted water** and cook, stirring occasionally, until just shy of al dente, 8-10 minutes. Reserve **1½ cups cooking water**; drain pasta and set aside.



6. Finish salad & serve

Toss **salad** with **3 tablespoons oil** and **remaining lemon juice**; season to taste with **salt and pepper**. Slice **chicken**, if desired.

Serve **chicken milanese** with **pesto** over top and with **pasta, salad, and lemon wedges** alongside. Enjoy!