

DINNERLY



No Chop! Creamy Chicken & Spinach Pasta Bake

with Crispy Breadcrumbs



20-30min



2 Servings

Dinner needs to be on the table ASAP. Do you A) Order take-out for the umpteenth time? Or B) Make this chicken and spinach pasta bake? Personally, we'd choose B. This dish requires absolutely no prepwork—just cook the pasta and chicken, assemble the sauce, and broil it all together until the breadcrumbs are nice and crispy. So put your knife away and enjoy your Dinnerly without the stress or mess! We've got you covered!

WHAT WE SEND

- 6 oz gemelli ¹
- 5 oz baby spinach
- 1 oz panko ¹
- ½ lb pkg chicken breast strips
- ¼ oz granulated garlic
- 2 pkts chicken broth concentrate
- 2 (1 oz) cream cheese ⁷

WHAT YOU NEED

- kosher salt & ground pepper
- butter ⁷
- olive oil
- all-purpose flour ¹

TOOLS

- medium pot
- microwave
- medium ovenproof skillet

COOKING TIP

If you don't have a microwave, melt the butter in a saucepan on the stovetop in step 1.

ALLERGENS

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

NUTRITION PER SERVING

Calories 830kcal, Fat 39g, Carbs 87g, Protein 43g



1. Prep ingredients

Bring a medium pot of **salted water** to a boil over high. Add **pasta**; cook, stirring occasionally to prevent sticking, until al dente, about 8 minutes. Place **spinach** in colander and drain pasta over to wilt; set aside for step 4.

In a medium bowl, microwave **2 tablespoons butter** until melted. Add **panko**; stir to combine (see cooking tip!). Set aside for step 4.



2. Cook chicken

Preheat broiler with a rack in the top position.

Heat **1 tablespoon oil** in a medium ovenproof skillet over high. Add **chicken** and cook, stirring occasionally, until well browned and cooked through, 3–4 minutes. Stir in **¼ teaspoon granulated garlic** and season with **salt** and **pepper**; transfer to a plate.



3. Cook sauce

To same skillet, add **all of the chicken broth concentrate** and **cream cheese**, **1½ cups water**, **1½ tablespoons flour**, **1 teaspoon pepper**, and **½ teaspoon salt**; bring to a boil, stirring and scraping up any browned bits from the bottom. Reduce to a simmer over medium heat, whisking, until sauce is slightly thickened and coats the back of a spoon, about 2–3 minutes.



4. Broil & serve

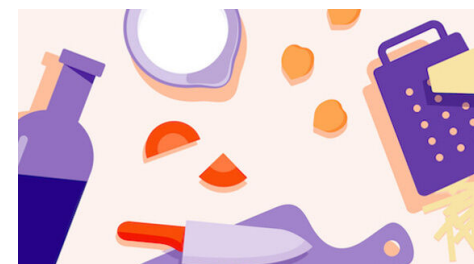
To skillet with **sauce**, stir in **chicken**, **spinach**, and **pasta** until warm and evenly coated in sauce. Season to taste with **salt** and **pepper**. Evenly top with **panko mixture**.

Before serving, broil **chicken and spinach pasta bake** on top oven rack until **panko** is golden-brown and crisp, and **sauce** is bubbling, 2–3 minutes (watch closely as broilers vary). Enjoy!



5. ...

What were you expecting, more steps?



6. ...

You're not gonna find them here! Kick back, relax, and enjoy your Dinnerly!