

DINNERLY



Cheesy French Onion Mac & Readymade Chicken

with Mushrooms & Crispy Breadcrumbs



40min



2 Servings

Ever had Fench onion soup and wished you could throw in some pasta? Well we can do even better than that. How about pasta shells + creamy cheese sauce + crispy breadcrumbs on top? Light up your inner Francophile by mixing in tender onions and mushrooms and sprinkling it all with fresh, herby thyme. We've got you covered!

WHAT WE SEND

- 6 oz pasta shells ²
- 1 yellow onion
- 4 oz mushrooms
- ¼ oz fresh thyme
- 1 oz panko ²
- ¼ oz mushroom seasoning
- 2 (1 oz) cream cheese ¹
- 2 (2 oz) shredded fontina ¹
- ½ lb pkg ready to heat chicken

WHAT YOU NEED

- kosher salt & ground pepper
- 5 Tbsp butter ¹
- balsamic vinegar (or red wine vinegar)
- sugar
- all-purpose flour ²
- 1 cup milk ¹

TOOLS

- medium pot
- medium ovenproof 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 1150kcal, Fat 58g, Carbs 100g, Protein 61g



1. Cook pasta

Preheat broiler with a rack in the bottom.

Bring a medium pot of **salted water** to a boil over high heat. Add **pasta**; cook, stirring occasionally to avoid clumping, until al dente, 7–8 minutes. Reserve ½ **cup cooking water**, then drain.



2. Prep ingredients

Meanwhile, halve and thinly slice **onion**. Thinly slice **mushrooms**. Pick **half of the thyme leaves** from stems (save rest for own use); discard stems.

Melt **1 tablespoon butter** in a small bowl. Stir in **panko** and **⅓ of the thyme**. Season with **salt** and **pepper**.

Use your fingers or two forks to break **chicken** into bite-sized pieces.



3. Cook onions & mushrooms

Melt **2 tablespoons butter** in a medium ovenproof skillet over medium heat. Add **onions** and **mushrooms**; season with **salt** and **pepper**. Cook, stirring occasionally, until softened and golden brown, 10–15 minutes.

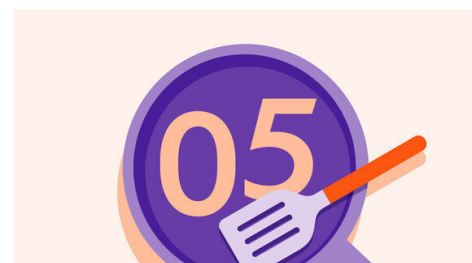
Stir in **chicken**, **mushroom seasoning**, **1 tablespoon vinegar**, and **¾ teaspoon sugar**. Cook, stirring constantly, until liquid is just evaporated, 30–60 seconds.



4. Make sauce

Reduce heat to medium low. Stir in **2 tablespoons butter** until melted. Stir in **2 teaspoons flour** until fragrant, about 1 minute. Gradually whisk in **1 cup milk**, **reserved cooking water**, and **all of the cream cheese** until smooth.

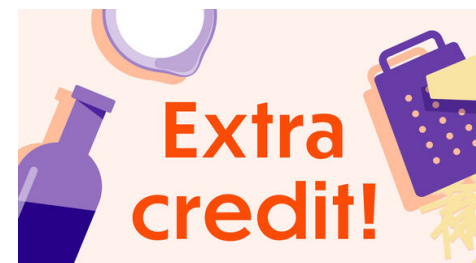
Off heat, stir in **half of the remaining thyme** and **all of the cheese** until melted and smooth.



5. Broil mac & cheese

Stir in **pasta** until evenly coated. Season to taste with **salt** and **pepper**. Evenly sprinkle with **panko mixture**. Broil on bottom oven rack until breadcrumbs are toasted, 1–3 minutes (watch closely as broilers vary).

Serve **French onion mac and cheese** with **remaining thyme** over top. Enjoy!



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