

DINNERLY



Japanese-Style Pasta with Chicken & Mushrooms

Parmesan & Furikake



20-30min



2 Servings

A new classic, this Japanese spin on linguine features garlicky mushrooms in a soy-butter sauce with a shower of grated Parmesan. Al dente pasta is tossed in the umami-rich sauce before a final garnish of scallions and furikake, a savory sesame seed blend. Decadently irresistible—and without a drop of marinara in sight. We've got you covered!

WHAT WE SEND

- ½ lb mushrooms
- 2 scallions
- ½ lb pkg chicken breast strips
- ½ oz tamari soy sauce ²
- ¼ oz mushroom seasoning
- ¼ oz furikake ³
- ¾ oz Parmesan ¹
- 6 oz linguine ⁴

WHAT YOU NEED

- garlic
- olive oil
- kosher salt & ground pepper
- 4 Tbsp butter ¹

TOOLS

- medium pot
- microplane or grater
- medium skillet

ALLERGENS

Milk (1), Soy (2), Sesame (3), Wheat (4).
May contain traces of other allergens.
Packaged in a facility that packages gluten containing products.

NUTRITION PER SERVING

Calories 840kcal, Fat 46g, Carbs 71g,
Protein 45g

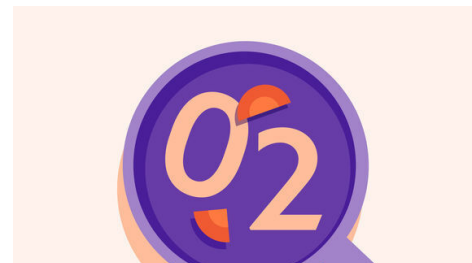


1. Prep ingredients

Bring a medium pot of **water** to a boil (do not salt).

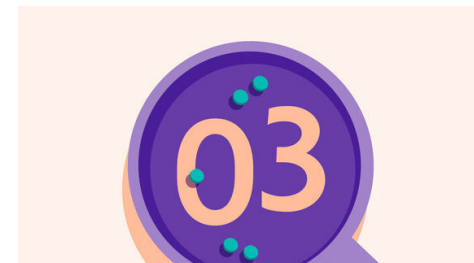
Trim stem ends from **mushrooms**, then thinly slice caps. Trim **scallions**; thinly slice. Finely chop **2 teaspoons garlic**.

Finely grate **Parmesan**, if necessary.



2. CHICKEN VARIATION

Pat **chicken** dry, then season all over with **salt** and **pepper**. Heat **1 tablespoon oil** in a medium skillet over medium-high. Add chicken in a single layer and cook, undisturbed, until browned on the bottom, about 3 minutes. Stir and cook until cooked through, about 2 minutes more. Transfer to a plate. Wipe out skillet.



3. Cook mushrooms

In same skillet, heat **2 tablespoons oil** over medium-high. Add **mushrooms** and a **pinch each of salt and pepper**. Cook, stirring occasionally, until any liquid has evaporated and mushrooms are beginning to brown, 5–7 minutes.

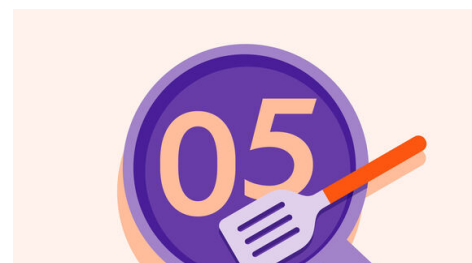
Add **chopped garlic** and cook until fragrant, about 30 seconds. Off heat, stir in **tamari**, **mushroom seasoning**, and **4 tablespoons butter** until melted.



4. Cook pasta & finish sauce

Add **pasta** to pot with boiling **water** and cook, stirring occasionally, until just shy of al dente, 7–9 minutes. Reserve **1 cup cooking water**; drain pasta.

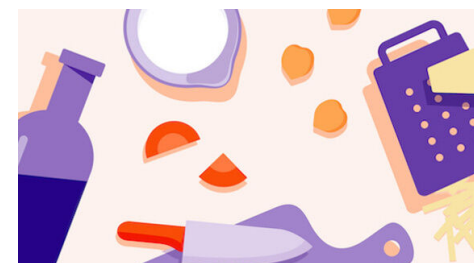
Add pasta and **½ cup of the cooking water** to skillet with **mushrooms**. Cook over high heat, constantly stirring and tossing, until creamy **sauce** forms, 1–2 minutes. Thin with more cooking water, as needed.



5. Finish & serve

Off heat, add **chicken**, **Parmesan**, and **half of the scallions**; stir until cheese is melted and creamy. Season to taste with **salt** and **pepper**.

Serve **pasta** garnished with **remaining scallions** and **furikake**. Enjoy!



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