

# DINNERLY



## No Chop! Chicken & Gluten Free Fettuccine

with Creamy Pesto & Sun-Dried Tomatoes



under 20min



2 Servings

Dinner needs to be on the table ASAP. Do you A) Order take-out for the umpteenth time? Or B) Make this pesto chicken pasta? Personally, we'd choose B. This dish requires absolutely no prepwork—just cook the pasta and chicken, build a creamy pesto sauce, then add spinach and sun-dried tomatoes. So put your knife away and enjoy your Dinnerly without the stress or mess! We've got you covered!

### WHAT WE SEND

- 5 oz baby spinach
- 9 oz gluten free fettuccine <sup>3</sup>
- ½ lb pkg chicken breast strips
- 2 oz basil pesto <sup>7</sup>
- 2 (1 oz) cream cheese <sup>7</sup>
- 2 oz sun-dried tomatoes <sup>17</sup>

### WHAT YOU NEED

- kosher salt & ground pepper
- olive oil

### TOOLS

- large saucepan
- medium nonstick skillet

### ALLERGENS

Egg (3), Milk (7), Sulphites (17). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

### NUTRITION PER SERVING

Calories 780kcal, Fat 32g, Carbs 84g, Protein 44g



#### 1. FETTUCCINE VARIATION

Bring a large saucepan of **salted water** to a boil. Transfer **spinach** to a colander and set aside.

Add **pasta** to boiling water and cook, stirring occasionally to prevent sticking, until al dente, 2-3 minutes. Reserve **⅔ cup cooking water**. Carefully drain **pasta** over **spinach** in colander to wilt slightly.



#### 2. Cook chicken

While **pasta** cooks, pat **chicken** dry and cut into 2-inch pieces, if necessary; season all over with **salt** and **pepper**. Heat **1 tablespoon oil** in a medium nonstick skillet over medium-high. Add chicken and cook until cooked through, about 3 minutes per side. Reduce heat to medium.



#### 3. Finish & serve

To skillet with **chicken**, add **pasta**, **spinach**, **reserved cooking water**, **pesto**, and **all of the cream cheese**. Cook, stirring frequently, until sauce is smooth and slightly thickened, 2 minutes. Season to taste. Tear **sun-dried tomatoes** into strips, if necessary.

Serve **pesto chicken pasta** garnished with **sun-dried tomatoes**. Enjoy!



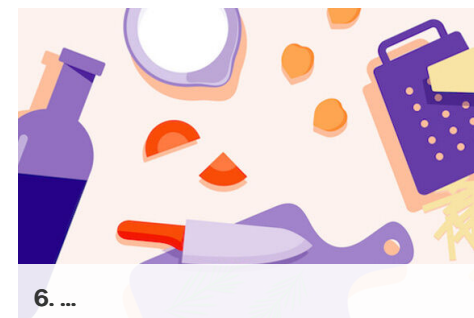
4. ...

What were you expecting, more steps?



5. ...

You're not gonna find them here!



6. ...

Kick back, relax, and enjoy your Dinnerly!