

DINNERLY



Chicken & Broccoli Mac & Cheese with Crispy Breadcrumb Topping



30-40min



2 Servings

Since we all wish we could eat mac and cheese every day, we thought we'd bring you a little closer to that dream. By adding in protein and a fresh veggie, we've turned this cheesy classic into a meal you can enjoy any night of the week. We know, we know—no need to thank us. We've got you covered!

WHAT WE SEND

- ½ lb broccoli
- ½ lb pkg chicken breast strips
- 1 oz panko ²
- ¾ oz Parmesan ¹
- 6 oz pasta shells ²
- 2 oz shredded cheddar-jack blend ¹
- ¼ oz granulated garlic

WHAT YOU NEED

- 4 Tbsp butter ¹
- 1 Tbsp neutral oil
- 2 Tbsp all-purpose flour ²
- 1 cup milk ¹
- kosher salt & ground pepper

TOOLS

- medium saucepan
- microplane or grater
- 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 1020kcal, Fat 51g, Carbs 96g, Protein 57g



1. Prep ingredients

Preheat broiler with a rack in the lower third. Bring a medium saucepan of **salted water** to a boil over high heat.

Cut **broccoli** into ½-inch florets, if necessary. Pat **chicken** dry; season with **salt** and **pepper**. Finely grate **Parmesan**, if necessary.

In a small bowl, microwave **2 tablespoons butter** until melted. Add **panko** and **half of the Parmesan**; toss to coat.



2. Cook pasta & broccoli

Add **pasta** to saucepan with boiling **salted water**; cook, stirring occasionally, 6 minutes. Add **broccoli**; cook until pasta is al dente and broccoli is bright green and tender, 2–3 minutes more. Reserve **1 cup cooking water**. Drain pasta and broccoli and set aside.



3. Cook chicken

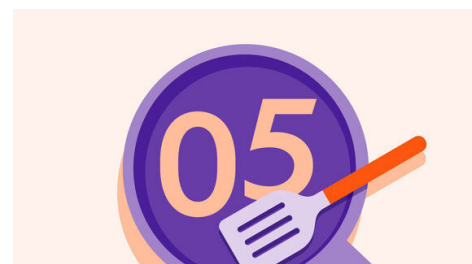
Heat **1 tablespoon oil** in a medium ovenproof skillet over medium-high. Add **chicken** in a single layer; cook, undisturbed, until browned on the bottom, about 3 minutes. Stir and cook until cooked through, about 2 minutes more. Transfer to a plate.

Melt **2 tablespoons butter** in same skillet over medium heat. Whisk in **2 tablespoons flour**; cook, stirring, about 1 minute.



4. Make sauce

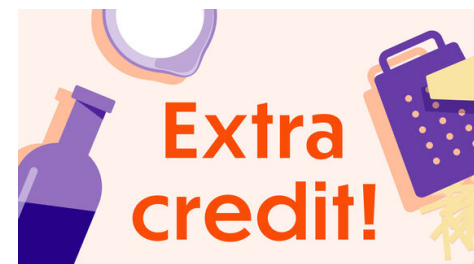
To skillet with **butter mixture**, slowly whisk in **1 cup milk** and **reserved cooking water** until smooth. Bring to a boil over high heat, then reduce heat to medium; cook, whisking occasionally, until thickened to consistency of heavy cream, 3–5 minutes. Whisk in **cheddar**, **granulated garlic**, **remaining Parmesan**, and ½ **teaspoon salt** until fully melted.



5. Broil & serve

To skillet with **sauce**, fold in **pasta**, **broccoli**, and **chicken**; season to taste with **salt** and **pepper**. Evenly top with **panko mixture**. Broil on lower oven rack until panko is deep golden-brown, rotating skillet for even browning as needed, 3–5 minutes (watch closely as broilers vary).

Let **mac and cheese** rest 5 minutes before serving. Enjoy!



6. Take it to the next level

Everything's better with bacon! Cook some in a skillet and chop it into pieces, then fold it in with the other ingredients in step 5.