

# DINNERLY



## No Chop! Creamy Ranch Chicken Pasta Bake

with Peas



30-40min



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 pasta bake? Personally, we'd choose B. This dish requires absolutely no prepwork—just cook the pasta, make the sauce, and broil it all together. So put your knife away and enjoy your Dinnerly without the stress or mess! We've got you covered!



### WHAT WE SEND

- 6 oz penne<sup>1</sup>
- ½ lb pkg chicken breast strips
- 1 oz cream cheese<sup>7</sup>
- ¼ oz ranch seasoning<sup>7</sup>
- 2½ oz peas
- 2 oz shredded cheddar-jack blend<sup>7</sup>
- ¼ oz granulated garlic

### WHAT YOU NEED

- kosher salt & ground pepper
- butter<sup>7</sup>
- all-purpose flour<sup>1</sup>
- 1¼ cups milk<sup>7</sup>
- apple cider vinegar (or white wine vinegar)

### TOOLS

- medium pot
- medium ovenproof skillet

### ALLERGENS

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

### NUTRITION PER SERVING

Calories 810kcal, Fat 31g, Carbs 82g, Protein 51g



#### 1. Cook pasta

Preheat broiler with a rack in the top position.

Bring a medium pot of **salted water** to a boil over high heat. Add **pasta** and cook, stirring often to prevent sticking, until al dente, about 8 minutes. Reserve **1 cup cooking water**; drain pasta and set aside until step 3.



#### 2. Cook chicken

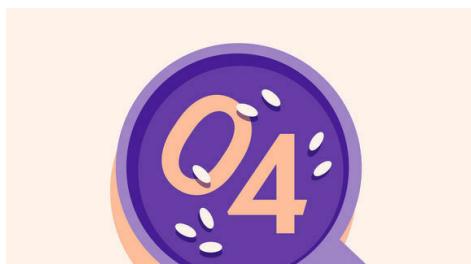
Meanwhile, heat **1 tablespoon oil** in a medium ovenproof skillet over medium-high.

Pat **chicken** dry and season with **salt** and **pepper**. Add to skillet in an even layer and cook until browned and cooked through, 2–3 minutes per side. Transfer **chicken** to a plate.



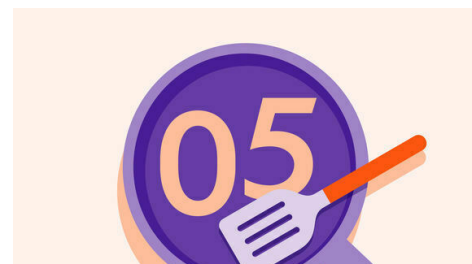
#### 3. Prep sauce

Heat **2 tablespoons butter** in the same skillet over medium until foaming. Add **½ teaspoon granulated garlic**; cook until light golden-brown, 2 minutes. Whisk in **1 tablespoon flour**; cook, 1 minute. Slowly whisk in **cooking water**, **cream cheese**, **ranch seasoning**, and **1¼ cups milk**.



#### 4. Add chicken & pasta

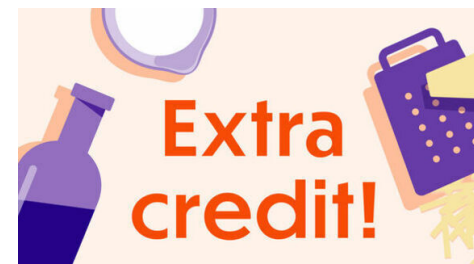
Bring skillet with **sauce** to a boil over high heat; cook, whisking constantly, until sauce is slightly thickened, about 1 minute. Stir in **1 teaspoon vinegar** and **½ teaspoon each of salt and pepper**. Stir in **pasta**, **chicken**, and **peas** until evenly coated in sauce. Season to taste with **salt** and **pepper**.



#### 5. Broil & serve

In same skillet, spread **chicken and pasta** into an even layer; sprinkle **cheese** over top.

Broil **creamy ranch chicken pasta bake** on top oven rack until **cheese** is dark golden-brown, **pasta** is browned and crispy in spots, and **sauce** has reduced by half, 6–9 minutes (watch closely as broilers vary). Enjoy!



#### 6. Check us out!

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