

DINNERLY



Kid-Friendly! Crispy Chicken & Peas with Creamy Mac & Cheese ②



20-30min



2 Servings

Crispy chicken? Check. Perfect peas? Check. A 2-ingredient mac that's eager to please? CHECK. We've got you covered!

WHAT WE SEND

- 6 oz pasta shells ¹
- 5 oz peas
- ½ lb pkg ready to heat chicken cutlets ^{2,3,1}
- 4 oz VELVEETA® Cheese Sauce ³

WHAT YOU NEED

- kosher salt & ground pepper
- neutral oil

TOOLS

- medium saucepan
- microwave
- medium skillet

ALLERGENS

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

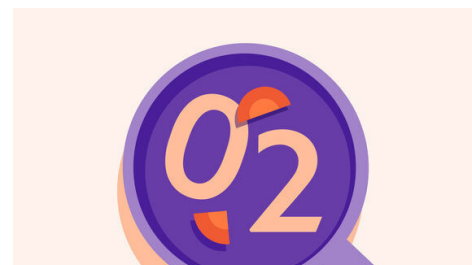
NUTRITION PER SERVING

Calories 970kcal, Fat 49g, Carbs 94g, Protein 40g



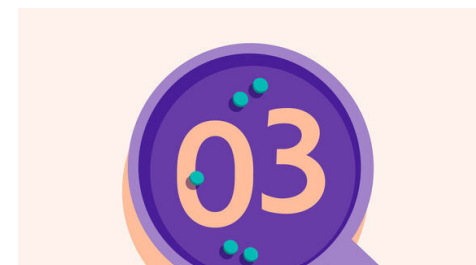
1. Cook pasta

Bring a medium saucepan of **salted water** to a boil. Add **pasta** and cook until al dente, 8–9 minutes. Drain and return to saucepan, off heat.



2. Cook peas

Place **peas** in a microwave-safe bowl. Microwave peas, covered, until bright green and tender, 1–3 minutes. Season with **salt** and **pepper**.



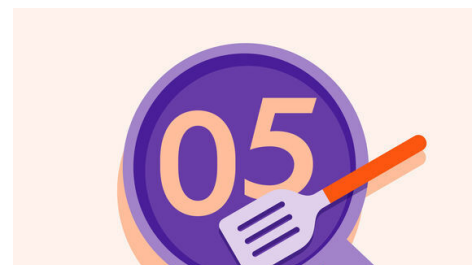
3. Heat chicken

Heat **2 tablespoons oil** in a medium skillet over medium-high until shimmering. Add **chicken cutlets**; cook until golden brown, crispy, and warmed through, 2–4 minutes per side. Transfer to a paper towel-lined plate. Lightly season with **salt** and **pepper**.



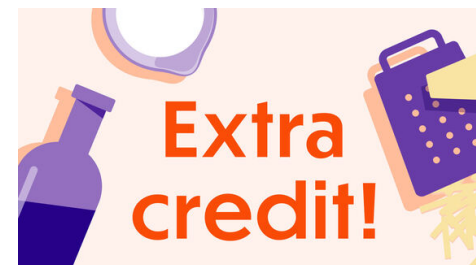
4. Finish mac & cheese

Add **VELVEETA® Cheese Sauce** to saucepan with **pasta** and stir to coat. Cut **chicken** into slices, if desired.



5. Serve

Serve **mac & cheese** alongside **chicken** and **peas**. Enjoy!



6. No microwave?

No problem! Boil the peas in the boiling water for the pasta until they're bright green, 1–2 minutes. Transfer them to a bowl with a slotted spoon and cover to keep warm until ready to serve. Since the water will still be boiling, just add the pasta and cook as instructed!