

DINNERLY



Creamy Chicken Noodle Casserole with Carrots



40-50min



2 Servings

What do you get when you combine a chicken pot pie with chicken noodle soup? You guessed it—a chicken noodle casserole so good 'n' creamy it's sure to bump up to #1 on your all-American comfort food favorites list. We've got you covered!

WHAT WE SEND

- 1 medium bag celery
- 6 oz carrots
- 1 yellow onion
- ½ lb pkg chicken breast strips
- 6 oz egg noodles ^{1,3}
- 1 pkt turkey broth concentrate

WHAT YOU NEED

- kosher salt & ground pepper
- garlic
- ¾ cup milk ²
- all-purpose flour ³
- olive oil

TOOLS

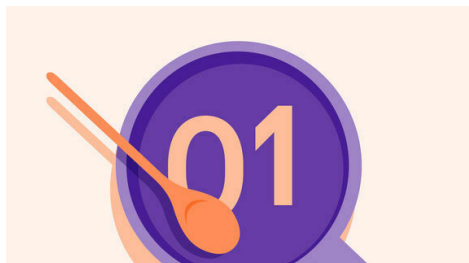
- large saucepan
- large skillet

ALLERGENS

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

NUTRITION PER SERVING

Calories 790kcal, Fat 30g, Carbs 94g, Protein 44g

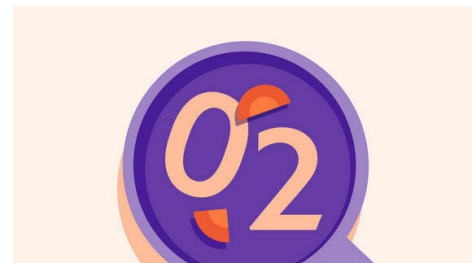


1. Prep veggies & chicken

Bring a large saucepan of **salted water** to a boil.

Thinly slice **celery** on an angle. Scrub and trim **carrots**; cut into ½-inch rounds. Coarsely chop **onion** into ½-inch pieces. Finely chop **2 teaspoons garlic**.

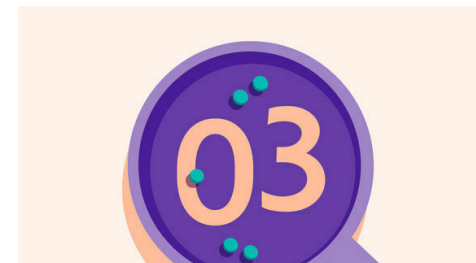
Pat **chicken** dry, then cut into 1-inch pieces; season all over with **salt** and **pepper**.



2. Cook noodles, prep milk

Add **noodles** to saucepan with boiling **salted water** and cook until al dente, 6–8 minutes. Drain, then return noodles to saucepan and toss with **1 teaspoon oil** to prevent sticking. Cover to keep warm off heat until step 5.

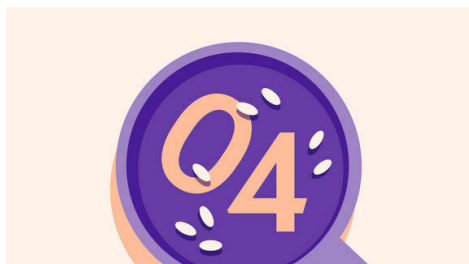
In liquid measuring cup, whisk to combine ¾ **cup milk** and **2 tablespoons flour**; set aside for step 5.



3. Brown chicken & veggies

Heat **1 tablespoon oil** in a large skillet over medium-high. Add **chicken**; cook until browned on the bottom, 4–5 minutes. Transfer to a bowl (won't be cooked through).

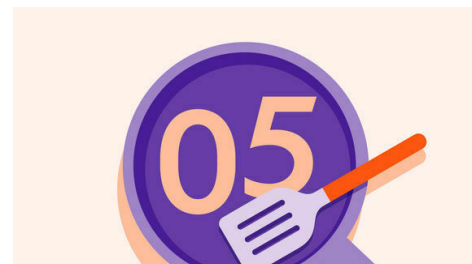
Heat **2 teaspoons oil** in same skillet over medium-high. Add **onions, carrots, celery**, and **chopped garlic**. Cook, scraping up any browned bits from bottom, until veggies are golden and start to soften, 1–2 minutes.



4. Make sauce & simmer

Return **chicken** and **any resting juices** to skillet with **veggies**; season with **salt** and **pepper**. Add **turkey broth concentrate**, **4 cups water**, **1½ teaspoons salt**, and **a few grinds of pepper**.

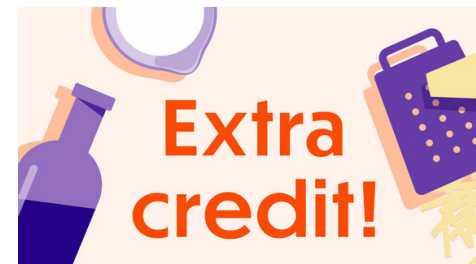
Bring to a boil over high, then reduce heat to medium-low and simmer, stirring occasionally, until **carrots** are tender, 10–12 minutes.



5. Finish & serve

Stir **milk-flour mixture** into same skillet; simmer over medium-high heat, stirring, until **sauce** is thick enough to coat back of a spoon, 3–4 minutes.

Transfer **chicken casserole** to saucepan with **noodles**, stirring gently until combined and warmed through (if noodles seem dry, stir in **1 tablespoon butter** over medium heat until melted). Enjoy!



6. Add some greens!

Buddy up your warm bowl of chicken casserole with a light, crisp salad. Start with crunchy romaine, then toss in chopped cucumber, sliced red onion, toasted nuts, and shaved Parmesan. Finish it off with a bright dressing of lemon juice, olive oil, salt, pepper, and fresh herbs like parsley or basil.