

DINNERLY



Family Friendly! Chicken Milanese with Ready to Heat Cutlets & Pasta al Limone



30-40min



2 Servings

Swirly, twirly pasta al limone is fun to make, fun to eat, and lemon-lover approved. We serve it up with crispy ready-to-heat chicken cutlets, because milanese deserves the spotlight any day of the week. We've got you covered! (2p serves 4; 4p serves 8)

WHAT WE SEND

- 2 lemons
- ½ oz fresh parsley
- 3 (¾ oz) Parmesan ²
- 4 oz grape tomatoes
- 1 bag arugula
- 2 (½ lb) pkgs ready to heat chicken cutlets ^{1,2,3}
- 2 (6 oz) spaghetti ³
- 3 oz mascarpone ²

WHAT YOU NEED

- kosher salt & ground pepper
- olive oil

TOOLS

- large pot
- microplane or grater
- vegetable peeler
- nonstick cooking spray
- wire rack
- rimmed baking sheet

COOKING TIP

If you don't have a wire rack, bake chicken directly on rimmed baking sheet, flipping halfway through cook time.

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 950kcal, Fat 53g, Carbs 85g, Protein 37g



1. Prep ingredients

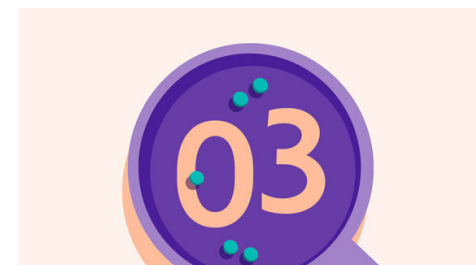
Preheat oven to 425°F with a rack in the center position. Bring a large pot of **salted water** to a boil. Finely grate **zest of 1 lemon**. Squeeze **¼ cup lemon juice**; cut **remaining lemon** into wedges. Pick **parsley leaves** from stems and finely chop; discard stems. Finely grate **2 blocks of Parmesan**; shave **remaining Parmesan block** with a vegetable peeler. Halve **tomatoes**.



2. Bake chicken

To a large bowl, add **arugula, tomatoes**, and **shaved Parmesan**. Refrigerate until ready to serve.

Spray **chicken** on both sides with nonstick spray; place on wire rack set in a rimmed baking sheet. Bake on center rack until chicken is crisp and warmed through, 10–15 minutes, flipping halfway through.



3. Cook pasta

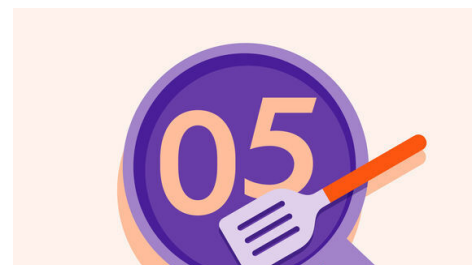
Add **pasta** to boiling salted water and cook, stirring occasionally, until nearly al dente, 8–10 minutes. Reserve **1½ cups cooking water**; drain pasta.

Return pot to medium heat with **lemon zest** and **2 tablespoons oil**. Cook, stirring frequently, until fragrant, 1–2 minutes.



4. Sauce pasta

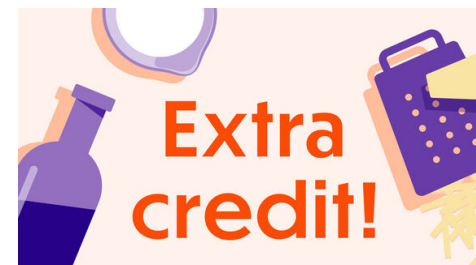
Add **pasta, mascarpone**, and **1 cup reserved cooking water** to pot with **lemon zest**. Cook over high heat, stirring frequently with tongs, until pasta is coated in a glossy, creamy sauce, 1–2 minutes. Remove pot from heat and add **grated Parmesan**, **all but 1 teaspoon of the parsley**, **3 tablespoons lemon juice**, and **2 tablespoons oil**.



5. Finish & serve

Stir **pasta** rapidly until **cheese** is melted and **sauce** is thickened; loosen with **additional cooking water** if sauce is too thick. Season to taste.

Toss **salad** with remaining **lemon juice** and **3 tablespoons oil**; season to taste. Cut **chicken** into pieces if desired; sprinkle with **parsley**. Serve with **pasta, salad**, and **lemon wedges**. Enjoy!



6. Imagine the pastabilities

The silkier, smoothest, clingiest pasta sauces always contain one secret ingredient: pasta cooking water! As the pasta boils, the water gets starchy. Reserve the cooking liquid with a mug or measuring cup, then stir into any pasta sauce for a glossy finish.