

MARLEY SPOON



Kid-Friendly! Crispy Chicken Cutlet

with Broccoli & Creamy Mac & Cheese 🍴



20-30min



2 Servings

A creamy, dreamy two-ingredient mac & cheese that's saucy AND extremely cheesy?! Sign us up. Alongside, crispy ready to heat chicken cutlets and a whole forest-full of little broccoli trees round out this easy, kid-friendly meal.

What we send

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

What you need

- kosher salt & ground pepper
- olive oil

Tools

- medium saucepan
- microwave
- medium 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

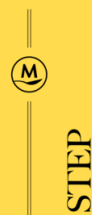
Calories 970kcal, Fat 49g, Carbs 95g, Protein 40g



1

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.



2

2. Cook broccoli

Cut **broccoli** into florets, if necessary; transfer to a microwave-safe bowl.

Microwave **broccoli**, covered, until crisp tender, 1-3 minutes. Season with **salt** and **pepper**.



3

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

4. Finish & serve

Add **VELVEETA® Cheese Sauce** to saucepan with **pasta** and stir well to coat.

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



5. ...

Looking for more steps?



6. ...

You won't find them here! Enjoy your Marley Spoon meal!