

# MARLEY SPOON



## Family Friendly! Chicken Alfredo Roll-Ups

with Spinach & Readymade Chicken



40-50min



2 Servings

Didn't think there could be new ways to enjoy pasta? We've rolled (pun very much intended) two delicious classics into one—chicken Alfredo and lasagna. All of the creamy delight that is Alfredo sauce combined with shredded chicken, spinach, mozzarella, and Parmesan tucked into tender lasagna sheets. Bake until golden, top with parsley leaves, and indulge in this playful take on pasta night. (2-p serves 4; 4-p serves 8)



## What we send

- 8.8 oz lasagna sheets <sup>1,3</sup>
- 2 (¾ oz) Parmesan <sup>2</sup>
- 2 (3¾ oz) mozzarella <sup>2</sup>
- 2 (10 oz) Alfredo sauce <sup>2</sup>
- ¼ oz granulated garlic
- 2 (½ lb) pkgs ready to heat chicken
- 5 oz baby spinach
- ¼ oz fresh parsley

## What you need

- kosher salt & ground pepper

## Tools

- box grater or microplane
- large (9x13-inch) baking dish

## 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 750kcal, Fat 37g, Carbs 47g, Protein 54g



### 1. Prep ingredients

Preheat oven to 400°F with a rack in the upper third. Cut **lasagna sheets** into quarters to yield 12 sheets total. Finely grate **Parmesan**, if necessary. Coarsely grate **mozzarella** on the large holes of a box grater.

In a large bowl, combine **Alfredo sauce**, **half of the Parmesan**, and **1 teaspoon granulated garlic**; season to taste with **salt** and **pepper**.



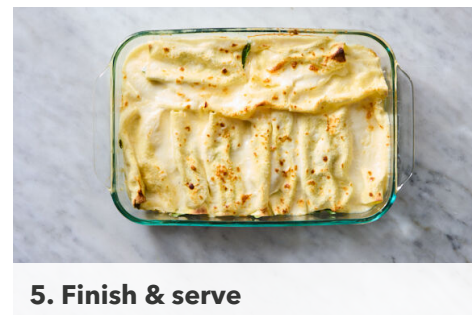
### 4. Bake

Spread **remaining Alfredo sauce** evenly over the top of the **pasta rolls** and sprinkle with **remaining Parmesan**. Cover with foil, then transfer to oven and bake on upper oven rack until pasta is tender, about 20 minutes.



### 2. Prep tray & chicken

Evenly spread **½ cup of the Alfredo sauce** over the bottom of a 9x13-inch baking dish. Gently pull apart **chicken** into smaller pieces and pat dry.



### 5. Finish & serve

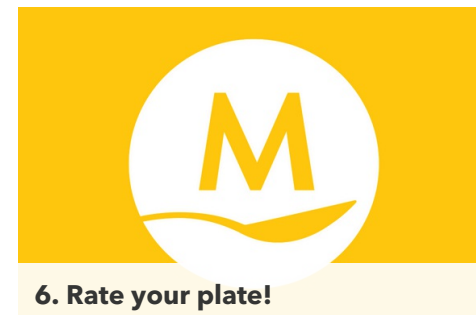
Switch oven to broil, remove foil, then broil **pasta rolls** until top is browned, 2–4 minutes. Let sit for 10 minutes. Pick **parsley leaves**; discard stems.

Garnish **top of roll-ups** with **parsley leaves** before serving. Enjoy!



### 3. Make rolls

Spread **1 tablespoon Alfredo sauce** over the top of **one pasta sheet**. On one short end, layer **some chicken, mozzarella**, and **a small handful of spinach** (about ¼ cup). Starting at short end, roll lasagna sheet tightly over filling (it's ok if spinach sticks out). Transfer to baking dish, seam side down, and repeat with remaining pasta sheets and filling.



### 6. Rate your plate!

When you rate your meals we can give you more of the flavors you love. Tell us what you thought of this recipe on the app or website.