



## Cheesy Skillet Chicken & Rigatoni

with Creamy Tomato Sauce & Green Beans



30min



2 Servings

When we say cheesy, we mean cheesy! For this palate-pleasing dinner, we bust out the big guys: Parmesan, the "king of cheese," and fontina, the nutty one. Pan-roasted chicken breast, covered with the two cheeses, is served with al dente rigatoni coated in a creamy tomato sauce and crisp green beans.



## What we send

- ½ lb green beans
- 2 (¾ oz) pieces fontina <sup>7</sup>
- ¾ oz piece Parmesan <sup>7</sup>
- garlic (use 2 large cloves)
- ½ lb rigatoni <sup>1</sup>
- 12 oz pkg boneless, skinless chicken breasts
- tomato paste (use ¼ cup)
- ¼ oz fresh basil
- 1 pkt cream cheese <sup>7</sup>

## What you need

- kosher salt & pepper
- olive oil
- butter <sup>7</sup>
- sugar

## Tools

- large saucepan
- microplane or grater
- medium ovenproof skillet

Read through the whole recipe before you start. Rinse and dry all produce before using. Weights may vary slightly.

For recipes containing garlic, you'll find one head of garlic in your box.

We recommend you use coarse kosher salt stored in a container that allows you to grab it with your fingertips, or scoop with measuring spoon.

## Allergens

Wheat (1), Milk (7). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

## Nutrition per serving

Calories 1040kcal, Fat 40g, Carbs 101g, Proteins 65g



### 1. Prep ingredients

Preheat broiler with top rack 6 inches from heat source. Bring a large saucepan of **salted water** to a boil. Trim ends from **green beans**, then cut into 2-inch pieces. Slice **all of the fontina** horizontally. Finely grate **Parmesan**. Peel and finely grate **2 teaspoons garlic**.



### 4. Brown chicken

Meanwhile, pat **chicken** dry, then pound to an even ½-inch thickness, if necessary. Season all over with **salt** and **pepper**. Heat **1 tablespoon oil** in a medium ovenproof skillet over medium-high. Add chicken; cook until golden-brown but not cooked through, 2-3 minutes per side. Transfer to a plate and remove skillet from heat.



### 2. Cook & dress green beans

Add **green beans** to boiling water and cook until bright green and crisp-tender, about 5 minutes. Use a slotted spoon to transfer beans to a bowl; reserve boiling water for next step. Pat green beans dry, then add **½ teaspoon of the grated garlic** and **½ tablespoon each of oil and butter**. Season to taste with **salt** and **pepper**.



### 5. Make tomato sauce

Add **remaining garlic**, **¼ cup tomato paste**, and **1 tablespoon oil** to same skillet. Cook over medium heat, stirring, until fragrant, 20 seconds. Add **1 basil sprig**, **1 cup water**, and a **pinch each of salt, pepper, and sugar**; bring to a boil. Return **chicken** to skillet and cook, turning occasionally, until chicken is cooked through and sauce is thickened, 7-8 minutes. Discard basil.



### 3. Cook pasta

Add **rigatoni** to boiling water and cook, stirring occasionally, until al dente, 8-10 minutes. Reserve **¼ cup cooking water**, then drain pasta.



### 6. Finish & serve

Top **chicken** with **fontina**. Broil on top oven rack until cheese is melted, 1-2 minutes. Transfer chicken to plates. Add **cream cheese**, **Parmesan**, and **pasta** to skillet with **sauce**. Cook over low heat, stirring in **1 tablespoon reserved cooking water** at a time, as needed to make a creamy sauce. Tear **remaining basil leaves**, then add to **green beans** and **pasta**. Enjoy!